



BAI SAIGHT CHROU: CAMBODIAN BREAKFAST PORK & RICE

PREP TIME: 30MIN COOK TIME: 45MIN
PREPARES 4-6 SERVINGS

INGREDIENTS

Items marked with a * are included in our Cambodia Recipe Box.

For the Pork BBQ + Marinade:

900g / 2lb pork loins, sliced into cutlets about a finger's width thick

4 cloves garlic, finely minced

1 small shallot, finely minced

1 Tbsp palm sugar*

2 Tbsp fish sauce*

2 Tbsp honey

1 tsp chicken bouillon powder

½ tsp pepper

For the fresh pickles:

50g / ¼ cup carrots, peeled and sliced into thin disks

50g / ¼ cup cucumber, peeled and sliced into thin disks

1 clove garlic, finely minced

1 tsp salt

2 tsp sugar

2 tsp white vinegar

For the Vegetable Soup:

50g / ¼ cup carrot, cut into bite-size pieces

50g / ¼ cup radish, cut into bite-size pieces

One small onion, cut into thin slices

1L chicken broth OR 2 Tbsp chicken bouillon powder, or enough for 1L of water

2 Tbsp fish sauce*

A sprig of green onion

A handful of cilantro to serve

To serve:

White rice, eggs your way, chili garlic sauce, soy sauce.

DIRECTIONS

1. Mix the pork cutlets with all the marinade ingredients, cover, and set aside in the fridge for three hours, up to overnight if preparing the day before.
2. Mix all the pickle ingredients together and leave covered in the fridge until ready to serve. They'll just sit as long as the pork marinade does, no fuss.
3. When you're almost done with the marinade time, prepare rice to serve.
4. For the soup, bring the water to a simmer and add all the ingredients except the garnishes. Simmer for 20 minutes, and add the fresh garnish once you've taken it off the heat.
5. While the soup is simmering, cook the bbq. Traditionally, it is done over a charcoal grill, but the stovetop/oil/frying pan combo is fine as well. Cook over medium-high heat, about 3 minutes a side depending on the cutlet thickness until there's a nice sear and a bit of char on the edges.
6. Leave the meat to rest while preparing your eggs. Popular options are scrambled eggs with chives, or wok-fried eggs over easy for that yolk goodness.
7. To serve: Fill your plate with rice. Chop a cutlet into 1.5cm thick ribbons and place over rice, keeping the cutlet's shape, like katsu. Top the cutlet with your eggs, and garnish with thinly sliced spring onions. Serve alongside a portion of tangy garlic pickles and a small bowl of soup topped with cilantro.