



As seen on:



# Honey Pork Ribs & Asian Greens

## Serves: 4

### Pork Ribs

1.5kg pork ribs  
3 tablespoons **Lee Kum Kee Panda Brand Oyster Sauce**  
3 tablespoons honey  
3 cloves garlic, minced  
3cm piece of ginger, finely grated  
2 oranges, juiced  
½ teaspoon chilli flakes

### Asian Greens

4 bok choy, halved lengthways  
3 teaspoons LKK Premium Soy Sauce  
1 teaspoon LKK Pure Sesame Oil



For more recipes see: [www.LKK.com](http://www.LKK.com)

### Pork Ribs

Mix **Lee Kum Kee Panda Brand Oyster Sauce**, honey, garlic, ginger, orange juice and chilli flakes and toss together with pork ribs to coat thoroughly. Leave to marinate in the fridge for at least 1 hour, or up to 24 hours.

Preheat oven to 200°C and line an oven tray with baking paper. Place ribs on prepared tray and bake for 1 hour, turning as needed, until meat is soft and sauce is thick, sticky and glossy.

### Asian Greens

Bring a medium pot of water to the boil. Cook bok choy for 1 minute. Drain and return to the pot with Lee Kum Kee Premium Soy Sauce and Pure Sesame Oil. Cover pot with lid and shake around to coat. Serve immediately.

