

Honey Glazed Pork Fillet



The family will enjoy the sweetness of this meal!

Ingredients

2 tsp sesame oil
1 tbsp honey
60 mL kecap manis
400 g (roughly) pork fillets, halved

Method:

1. Heat the oil in a large frypan and cook pork over medium-high heat, turning for 4 minutes.
2. In a small bowl mix, honey and kecap manis. Glaze the pork continuously for 4 minutes, turning, being careful not to burn.
3. Transfer the pork and juices to a bowl, cover with foil and rest for 3 minutes before serving.