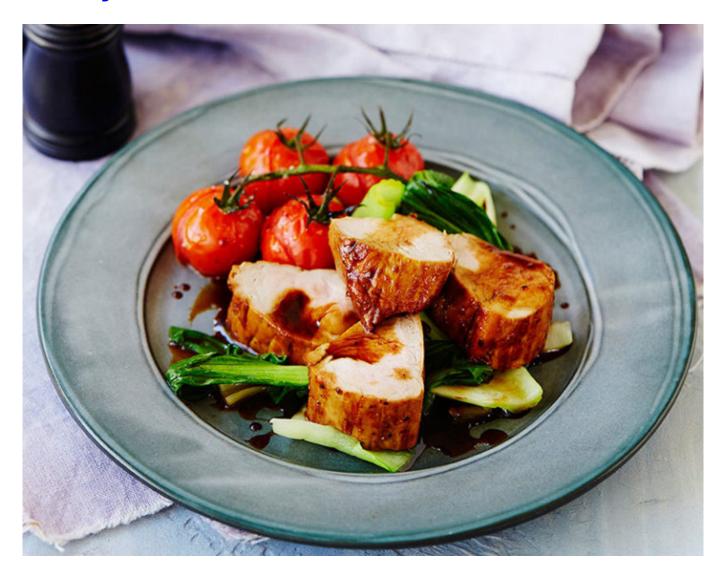
## **Honey Glazed Pork Fillet**



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.