

Wok-Fired Szechuan

PORK LOIN STEAKS



INGREDIENTS

AVO Szechuan Street Spice Rub

Pork Loin

Spring Onion (*garnish*)

Sesame Seeds (*garnish*)

Chilli (*garnish*)



METHOD

1. Cut the **Pork Loin** into thin steaks, this allows quick frying and better flavour absorption.
2. Using the **AVO Szechuan Street Spice Rub** season the Pork Loin Steaks at a usage rate of **4%**.
3. Display neatly in a counter tray or foil.
4. Garnish with **Spring Onion, Sesame Seeds, and Chillies**, or let the Szechuan Street Spice provide its own vibrant finish.



For allergen information, please refer to the relevant product specification.



GRILL/OVEN



NOODLES/RICE

A bold flavour inspired by the vibrant heat of Szechuan Street food. This rub delivers a sweet, smoky warmth rounded off beautifully with rich garlic and layered with authentic spice depth.

A simple product that can be enjoyed grilled whole or sliced into strips to be incorporated into a DIY stir-fry.