

Ingredients:

- 100g soured cream
- 100g cream cheese (Philadelphia light)
- pork slice
- rocket salad
- 200g mushrooms, sliced
- 1 clove garlic, crushed
- jasmine rice



prep time: 5min//cook time: 35min

Method:

- Sauté mushrooms in pot with crushed garlic.
- Once golden brown at edges, add soured cream and Philadelphia cheese; season with pepper.
- Meanwhile, season pork slice with salt and pepper on both sides and pan fry at medium heat.
- While waiting, prepare jasmine rice - I usually boil it with slightly over 1:1 ratio of water, adding extra water if it runs dry.

by Nerielle Fundano