

DISHPATCH

LUCKY & JOY

REGIONAL CHINESE FEAST

Pickled peanuts

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Cold sesame noodles

Red braised pork belly

Spiced hispi cabbage

Sticky rice

REGIONAL CHINESE FEAST

LUCKY & JOY



COOKING TIME:
30 MINUTES

SERVES 2

IN THE BOX

- (1) Roasted peanuts
- (2) Peanut dressing
- (3) Hispi cabbage
- (4) Vegetable oil
- (5) Red braised pork belly
- (6) Hispi dressing
- (7) Noodles
- (8) Sesame dressing
- (9) Chilli oil
- (10) Sesame seeds
- (11) Rice
- (12) Coriander

Spring onions

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SAME TIME NEXT WEEK?

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COOKING INSTRUCTIONS

Preheat the oven to 200°C/180°C fan.

1. Cover the roasted peanuts (1) with the peanut dressing (2) and leave to one side for 30 minutes.
2. Rub the hispi cabbage (3) with the vegetable oil (4) and roast in the oven for 25 minutes.
3. When the cabbage has 15 minutes left, place the red braised pork belly (5) in a saucepan over a medium heat. Bring to a boil, then reduce the heat to low and allow to simmer for 8–10 minutes, until hot through. If you'd prefer the sauce stickier, continue to reduce it until it reaches the desired consistency.
4. Thinly slice the spring onions.
5. When the cabbage has 5 minutes left, pour the hispi dressing (6) into a small saucepan and warm through over a medium heat.
6. Dress the noodles (7) with the sesame dressing (8), then place on a serving platter. Drizzle over the chilli oil (9) and garnish with the sesame seeds (10) and a pinch of the sliced spring onions.
7. Steam the rice (11) in the microwave for 2–3 minutes, until piping hot. Alternatively, place the rice in a small saucepan, pour in 10ml water and cover with a lid. Steam for 5 minutes over a low heat.
8. Remove the cabbage from the oven and place on a serving plate. Pour over the warm hispi dressing and scatter over a few spring onions.
9. Place the pork belly on a serving dish and garnish with the remaining spring onions.
10. Sprinkle the coriander (12) over the peanuts and place the rice on a small dish. Serve everything up in the middle of the table to enjoy together.

Clapton restaurant Lucky & Joy began when founders Ellen Parr and Pete Kelly had dinner at Silk Road in Camberwell and quickly became enamoured with the restaurant's bold Xinjiang flavours. Next, the pair headed to New York where they spent months touring the city's Chinese restaurants, obsessing over flavours and ingredients. Finally, they travelled around China, gathering recipes from Hunan, Xinjiang and Sichuan provinces. On their return, Ellen and Pete decided to launch a concept drawing on the fiery, punchy flavours of regional Chinese cooking. Lucky & Joy became a successful pop-up that travelled across London before finally opening its doors as a restaurant in Clapton in 2019. Vegetarian dishes are given as much care and attention as meat dishes; signatures include Yunnan-style smacked cucumber, cold sesame noodles, and spicy Sichuan aubergine.



STORAGE

Transfer all components to the fridge as soon as received. **Ensure all chilled items are cold on arrival; do not eat if warm.**

CONSUME BEFORE

The Monday after delivery. See date on the sticker inside the box's lid.

GOT A QUESTION?

Email us at hello@dishpatch.co.uk

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INGREDIENTS

Roasted peanuts. **Peanut dressing:** soy sauce (water, **soybeans**, salt, **wheat** flour, preservatives (E202)), Rose chinking vinegar (**wheat** bran, glutinous rice, sugar, salt, **sulphites**), black vinegar (water, sugar, alcohol, rice wine, salt, spices, colour (E150a), sweetener, **sulphites**), white vinegar (water, edible wine rice husk, edible salt, **sulphites**), golden syrup. **Hispi cabbage.** **Vegetable oil.** **Red braised pork belly:** pork belly, **soybeans**, ginger, garlic, water, soy sauce (**soybeans**, **wheat** flour, preservatives (E202), salt), shaoxing wine (rice, **wheat** flour, caramel, water, alcohol), spring onions, sugar, fennel, cassia bark, cloves, tangerine peel, rapeseed oil. **Hispi dressing:** Sichuan pepper, monosodium glutamate, rapeseed oil, dried chillies, garlic, ginger, soy sauce (**soybeans**, **wheat** flour, preservatives (E202), salt), shaoxing wine (rice, **wheat** flour, caramel, water, alcohol), golden syrup. **Noodles:** **wheat** flour, water. **Sesame dressing:** **peanuts**, **sesame**, chilli oil, vinegar (**sulphites**), garlic, ginger, golden syrup, edible wine rice husk (**sulphites**), salt. **Chilli oil:** star anise, Sichuan, chilli flakes, dried chilli, cassia, tangerine peel, fennel, cloves, garlic, ginger. **sesame** oil, salt, **soybeans**. **Sesame seeds.** **Rice.** **Coriander.** **Spring onions.**

ALLERGENS

For allergens, including Cereals containing Gluten, see ingredients in **bold**.
Made in a kitchen that handles all 14 allergens.