

# ASIAN-STYLE MARINATED PORK SKEWERS



## Ingredients (For 4 people)

600 g pork brisket  
2 mangoes cut into large cubes  
For the marinade:  
3 tbsp sweet-and-sour sauce  
Lemon and lime zests  
3 cm fresh grated ginger  
3 tbsp soya sauce  
1 tbsp sesame oil  
3 tbsp fish sauce

## Preparation:

Cube the pork and slip it onto skewers, alternating with the mango cubes.  
Mix all the ingredients in a bowl and brush every side of the pork skewers with the mixture. Leave to chill for 1 hour in the refrigerator.  
Sear the skewers on a griddle for 15 minutes, turning them over regularly.

