



Crispy Firecracker Pork

with Broccoli & Peanuts



30min



2 Servings

Embarrassed about ordering in for the third time this week? Save some face but still indulge in a takeout worthy meal with this firecracker pork! A quick toss in cornstarch makes the pork extra crunchy when fried. Thai chili sauce and gochugaru combine to create a perfectly sticky-sweet coating. With chopped peanuts and tender broccoli thrown in the mix, your plate will be clean in no time.

What we send

- 5 oz jasmine rice
- 1½ oz cornstarch
- ½ lb broccoli
- 1 oz salted peanuts ⁵
- ¼ oz gochugaru flakes
- 3 oz Thai sweet chili sauce
- ½ oz tamari soy sauce ⁶
- ½ oz fried onions ⁶
- 10 oz pkg pork strips

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- medium skillet
- microwave

Allergens

Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

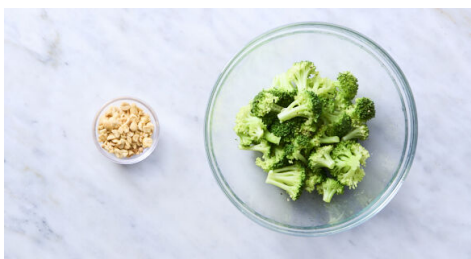
Nutrition per serving

Calories 920kcal, Fat 37g, Carbs 116g, Protein 40g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Cover and cook over low, until rice is tender and water is absorbed, about 17 minutes. Remove from heat. Keep covered until ready to serve.



4. Steam broccoli

Cut **broccoli** into florets, if necessary, then microwave, covered, until crisp-tender, 2-3 minutes; season with **salt** and **pepper**.

Coarsely chop **peanuts**.



2. Prep pork

Heat **¼-inch oil** in a medium skillet over medium high. Pat **pork** dry and season all over with **salt** and **pepper**.

In a medium bowl, toss **cornstarch** with pork until evenly coated.



5. Make sauce

Heat **1 teaspoon oil** in same skillet over medium. Add **1 teaspoon gochugaru** (or more, if desired) and cook, stirring until fragrant. Add **Thai chili sauce**, **tamari**, and **2 tablespoons water**; bring to a simmer. Reduce heat to medium low and season to taste with **salt** and **pepper**.



3. Fry pork

When **oil** is shimmering (oil should register 350°F; a pinch of cornstarch should sizzle immediately), working in batches if necessary, add **pork** in an even layer. Cook, flipping pieces occasionally, until golden brown and crisp, 4-5 minutes. Transfer to a paper towel-lined plate. Carefully transfer **oil** to a large heatproof bowl. Wipe skillet clean.



6. Finish & serve

Add **pork** to **sauce** and toss until evenly coated. Thin sauce with water, 1 tablespoon at a time, if sauce is too thick. Season to taste with **salt** and **pepper**.

Fluff **rice** with a fork and spoon onto plates. Top with **firecracker pork** and **broccoli**. Garnish __ with **fried onions** and **chopped peanuts**. Enjoy!