



Vietnamese Caramelized Pork Bowl

with Pickled Green Beans & Jasmine Rice



30-40min



2 Servings

Vietnamese cuisine is known for the masterful way it balances the five basic tastes: sweet, bitter, salty, sour, and umami. This bowl is no exception! We top fluffy jasmine rice with sweet and savory caramelized pulled pork, quick-pickled green beans, spicy Fresno chiles, and toasted sesame seeds. All the components come together in perfect harmony to create a fresh and vibrant dinner.

What we send

- 5 oz jasmine rice
- ½ lb green beans
- 1 Fresno chile
- garlic
- 1 oz tamari ⁶
- ½ oz fish sauce ⁴
- ½ lb pulled pork
- ¼ oz fresh cilantro
- 1 lime
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar
- neutral oil

Tools

- small saucepan
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Fish (4), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 14g, Carbs 102g, Proteins 33g



1. Cook rice

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



4. Brown pork

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork**, and cook, breaking up large pieces, until browned on one side, 2-3 minutes. Add **chopped garlic** and cook, stirring, until fragrant, 1-2 minutes. Transfer to a plate; wipe out skillet.



2. Prep ingredients

Trim **green beans**, then cut or snap into 1-inch pieces. Thinly slice **half of the pepper** (or more depending on heat preference). Finely chop **1 teaspoon garlic**. In a liquid measuring cup, combine **tamari, ½ cup water**, and **2 teaspoons fish sauce**.



5. Make sauce & simmer pork

Add **¼ cup sugar** and **2 tablespoons water** to same skillet. Cook, swirling pan occasionally (do not stir), over medium heat until sugar is melted and honey-colored, 4-5 minutes. Add **tamari mixture**; swirl pan to combine (caramel may harden, but will melt again). Bring sauce to a boil; add pork, stir to coat. Reduce to medium-low. Simmer until sauce is sticky and almost evaporated, 3-5 minutes.



3. Pickle green beans

In a medium bowl, combine **green beans, sliced peppers, 2 tablespoons vinegar, 2 teaspoons sugar**, and **a pinch of salt**; toss to combine. Set aside to marinate, tossing occasionally, until ready to serve.



6. Finish & serve

Coarsely chop **cilantro leaves and stems**. Cut **lime** into wedges. Put **rice** in bowls. Spoon **caramelized pork** onto **rice** and top with **green beans** and **any pickling liquid**. Sprinkle **sesame seeds** and **cilantro** over and serve **limes** alongside to squeeze over. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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