



20-Min: Sweet & Sour Pork

with Rice & Peanuts



ca. 20min



2 Servings

Inspired by our favorite Chinese take-out, this fast and flavorful dish hits all the right notes for a busy weeknight. We pair bell peppers and onions with quick-cooking pork strips—but the magic is in the sweet and sour sauce! Pineapple adds brightness and chili garlic sauce adds a kick of sweet heat. Crunchy peanuts and fresh cilantro garnish the top. The result is quicker than delivery, and tastier too!

What we send

- 5 oz jasmine rice
- 1 bell pepper
- 1 medium yellow onion
- 10 oz pkg pork strips
- 2 oz sweet & sour sauce ⁶
- ¼ oz cornstarch
- 4 oz pineapple cup
- 2 pkts chili garlic sauce ¹⁷
- 1 oz salted peanuts ⁵
- ¼ oz fresh cilantro

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- medium nonstick skillet

Allergens

Peanuts (5), Soy (6), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 32g, Carbs 86g,
Proteins 39g



1. Cook rice

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



4. Sear pork strips

Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork strips** and cook, without stirring, until well browned on one side, about 3 minutes. Stir and continue to cook until pork is cooked through, about 2 minutes more.

In a small bowl, whisk to combine **sweet and sour sauce**, **2 tablespoons water**, and **1 teaspoon cornstarch**.



2. Prep ingredients

Meanwhile, halve **pepper**, remove stem and seeds, and cut into 1-inch pieces. Halve **onion** and cut one half into 1-inch pieces (save rest for own use).



5. Make sauce

To skillet with **pork**, add **pineapple and juice**, **sweet and sour sauce mixture**, and **1-2 packets chili garlic sauce**, if desired; bring to a simmer, stirring, until sauce thickens (about 30 seconds). Reduce heat to medium-low. Return **veggies** to skillet and turn to coat. If sauce is too thick, thin out with **water**, 1 tablespoon at a time. Season to taste with **salt** and **pepper**.



3. Sear veggies

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **veggies** and **a pinch each of salt and pepper**; cook, stirring occasionally, until softened and just starting to brown, 5-7 minutes. Transfer to bowl.

Meanwhile, pat **pork strips** dry and season with **salt** and **pepper**.



6. Finish & serve

Coarsely chop **peanuts**. Coarsely chop **cilantro leaves and stems**.

Fluff **rice** with a fork and spoon onto plates. Top with some of the **sweet and sour pork**. Garnish with **chopped peanuts and cilantro**. Enjoy!