

DINNERLY



Japanese Pulled Pork Rice Bowl with Green Beans & Steamed Rice



under 20min



2 Servings

You're probably wondering what is so intoxicating about this hearty rice bowl. Spoiler alert: It's crispy pulled pork smothered in yakiniku sauce—a sweet and savory Japanese BBQ sauce. We did the hard work of cooking the pork long and slow, so it's fork-tender for a quick broil in the oven and on your table in less than 20 minutes! We've got you covered!

WHAT WE SEND

- 5 oz pkg jasmine rice
- ½ lb pkg green beans
- ½ lb pkg pulled pork
- 1 pkt yakiniku sauce ^{1,6,11}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- garlic

TOOLS

- small saucepan
- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 590kcal, Fat 21g, Carbs 73g, Protein 30g



1. Cook rice

Finely chop **2 teaspoons garlic**.

Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **rice** and **1 teaspoon of the chopped garlic**; cook until rice is lightly toasted, about 1 minute. Add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover, reduce heat to low, and cook until water is absorbed, about 17 minutes. Remove from heat and keep covered until step 5.



4. Broil pork & green beans

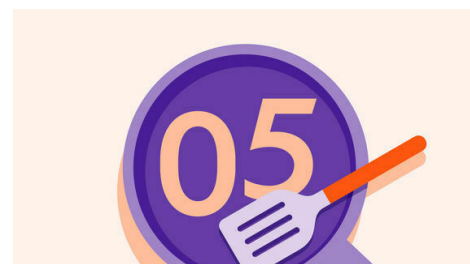
Broil **pork and green beans** on top oven rack until pork is crispy in spots, and green beans are crisp-tender and slightly charred, 6–8 minutes, rotating baking sheet halfway through (watch closely as broilers vary).



2. Prep green beans

Preheat broiler with a rack in the top position.

Trim ends from **green beans**.



5. Finish & serve

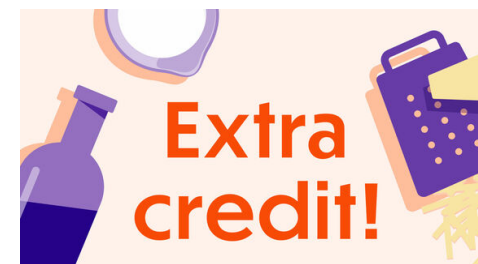
Fluff **rice** with a fork.

Serve **rice** topped with **Japanese pulled pork** and **green beans**, then drizzle all over with **yakiniku sauce**. Enjoy!



3. Season pork & green beans

On a rimmed baking sheet, toss **pork** with **remaining chopped garlic**, **2 tablespoons water**, and **1 tablespoon oil**. Push to one side of the baking sheet and spread into a single layer. Transfer **green beans** to other side of baking sheet; toss with **2 teaspoons oil** and a pinch each of salt and pepper.



6. Make it spicy!

This dish is already fire, but you can bring some spice to each bite with a dash of your favorite hot sauce over top.