

DINNERLY



Pork Dumpling Stir-Fry with Jasmine Rice:

Double the Servings. Same Price



30min



2 Servings

Oh dumplings, how we love you so. That savory filling, full of meat, veggies, and aromatics. We've taken our favorite part and flipped it inside-out with a quick stir-fry full of ground pork and shredded cabbage. No dumpling assembling required. Bonus: You'll get enough food to serve TWICE the amount of people! But pay the SAME low Dinnerly price! Super saver, indeed. (2p plan makes 4 servings; 4p plan makes 8 servings.)

WHAT WE SEND

- 2 (5 oz) pkgs jasmine rice
- 10 oz pkg ground pork
- 3 oz stir-fry sauce ^{1,2}
- 14 oz cabbage blend
- ¼ oz pkt toasted sesame seeds ³

WHAT YOU NEED

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

TOOLS

- large saucepan
- large skillet

ALLERGENS

Soy (1), Wheat (2), Sesame (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 430kcal, Fat 7g, Carbs 69g, Protein 20g



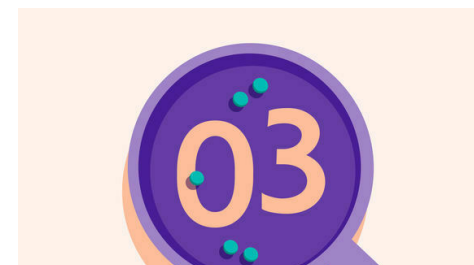
1. Cook rice

In a large saucepan, combine **rice, 2½ cups water**, and **1 teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



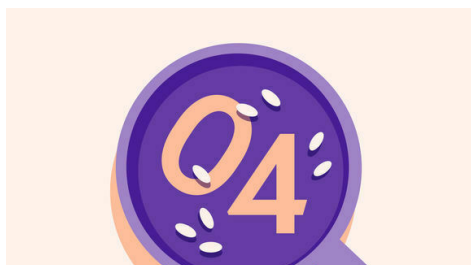
2. Cook pork

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **pork** and **a pinch each of salt and pepper**; cook, breaking up pork into large pieces, until browned and cooked through, about 5 minutes.



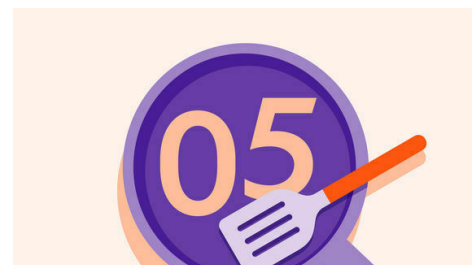
3. Stir-fry cabbage

Finely chop **2 teaspoons garlic**. Add **cabbage blend, chopped garlic** and **a pinch of salt** to skillet with **pork**. Cook over medium-high heat until cabbage is wilted, 2–3 minutes.



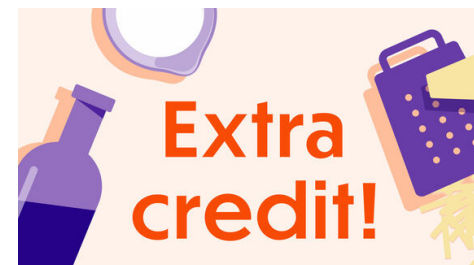
4. Finish stir-fry

Add **all of the stir-fry sauce, ¼ cup water**, and **2 teaspoons vinegar** to skillet with **pork mixture**. Bring to a simmer over medium-high heat and cook, scraping up any browned bits from the bottom of skillet, until slightly thickened, about 1 minute. Season to taste with **salt** and **pepper**.



5. Serve

Fluff **rice** with a fork. Serve **rice** topped with **pork dumpling stir-fry**. Sprinkle **sesame seeds** over top. Enjoy!



6. Remix leftovers!

Leftover rice? Turn it into fried rice! For fried rice preparations, it's actually helpful for the rice to be a little dried out so it's not as starchy and sticky. When you're ready to cook, rub the rice between your fingers to break up any clumps. Heat oil in a skillet until shimmering, then add cooked rice and fry, pressing down to allow rice to crisp and tossing occasionally.