

DINNERLY



Core Up! 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 yellow onion
- 1 oz salted peanuts ⁵
- ¼ oz fresh cilantro
- 10 oz pkg pork strips
- 2 oz sweet & sour sauce ⁶
- ¼ oz cornstarch
- 4 oz pineapple cup
- 2 pkts chili garlic sauce ¹⁷

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 0kcal



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.



2. Prep ingredients

Meanwhile, halve **pepper**, remove stem and seeds, and cut into 1-inch pieces. Halve **onion**; cut one half into 1-inch pieces (save rest for own use). Coarsely chop **peanuts**. Coarsely chop **cilantro leaves and stems**.

Pat **pork strips** dry and season with **salt and pepper**.

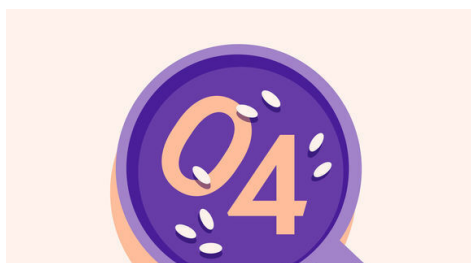
In a small bowl, combine **sweet and sour sauce**, **2 tablespoons water**, and **1 teaspoon cornstarch**.



3. Sear veggies & pork

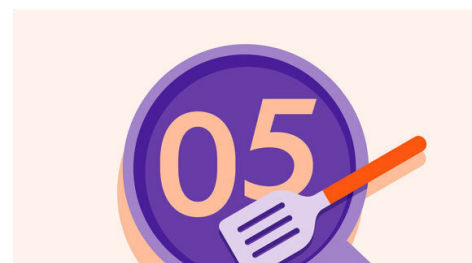
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **veggies** and **a pinch each of salt and pepper**; cook, stirring, until softened and starting to brown, 5–7 minutes. Transfer to bowl.

Heat **1 tablespoon oil** in same skillet. Add **pork** and cook (do not stir) until well browned on one side, about 3 minutes. Stir until pork is cooked through, 2 minutes more.



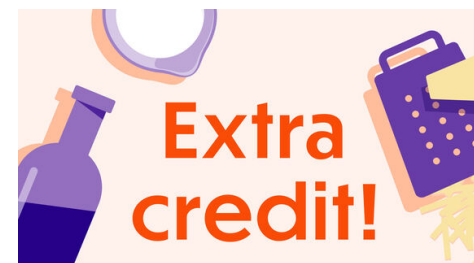
4. Make sauce

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**.



5. Finish & serve

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!



6.

Extra credit!