



Customize with Pork

Three-Cup Inspired Chicken & Broccoli



20-30min



2 Servings

| This version of the recipe is customized with pork.

What we send

- 5 oz jasmine rice
- ½ lb broccoli
- 2 scallions
- 1 oz fresh ginger
- 2 oz tamari ¹
- ½ oz toasted sesame oil ²
- 2 oz dark brown sugar
- 10 oz pkg pork strips
- ¼ oz fresh mint

What you need

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

Tools

- small saucepan
- medium skillet

Allergens

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

Nutrition per serving

Calories 830kcal, Fat 35g, Carbs 98g, Protein 40g



1. Cook rice

In a small saucepan, combine **rice, 1 ¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Cut **broccoli** crosswise into ½-inch pieces. Trim **scallions**; cut into 1-inch pieces. Thinly slice **2 large garlic cloves**. Peel and slice **half of the ginger** into thin matchsticks.

In a small bowl, whisk to combine **tamari, sesame oil, brown sugar**, and **3 tablespoons vinegar**; season to taste with **salt** and **pepper**. Set sauce aside until step 6.



3. Cook broccoli

Heat **1 tablespoon neutral oil** in a medium skillet over medium-high. Add **broccoli** and season with **a pinch each of salt and pepper**. Cook, stirring, until crisp-tender and browned in spots, about 3 minutes. Transfer to a bowl and cover to keep warm.



4. Fry aromatics

Heat **1 ½ tablespoons neutral oil** in same skillet over medium-high. Add **sliced garlic, ginger, and scallions**, and **a pinch of salt**; cook, stirring, until fragrant and lightly golden, about 30 seconds.

Use a slotted spoon to transfer aromatics to a plate; leave **any remaining oil** in skillet.



5. Brown pork

Pat **pork** dry; season all over with **salt** and **pepper**. Heat **reserved oil** in same skillet over medium-high. Add pork and cook, without stirring, until deeply browned underneath, 2-3 minutes (pork will not be cooked through).

Meanwhile, pick and coarsely chop **mint leaves**; discard stems.



6. Finish & serve

Carefully stir in **sauce** to skillet with **pork** (it will steam up); cook, stirring occasionally, until pork is cooked through and sauce is reduced by half, 4-5 minutes. Fluff **rice** with a fork. Serve **rice** in bowls topped with **broccoli**. Spoon **pork and sauce** over top. Garnish with **chopped mint** and **fried ginger, garlic, and scallions**. Enjoy!