

DINNERLY



Ground Pork Fried Brown Rice with Peas & Scallions



20-30min



2 Servings

If you see us patting ourselves on the back, don't mind us. We just did a great job making this ultra satisfying, super delish fried rice. And guess what? You can do it too! Just give rice, ground pork, scrambled eggs, scallions, and peas a toss in some teriyaki sauce and a sprinkle of toasted sesame seeds. Don't forget to give yourself a little *pat pat* at the end. We've got you covered!

WHAT WE SEND

- 5 oz quick-cooking brown rice
- 2 scallions
- ¼ oz granulated garlic
- 2 (2 oz) teriyaki sauce ^{1,6}
- 2½ oz peas
- ¼ oz pkt toasted sesame seeds ¹¹
- 10 oz pkg ground pork

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- neutral oil
- 2 large eggs ³

TOOLS

- large saucepan
- medium nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 850kcal, Fat 40g, Carbs 69g,
Protein 47g



1. Cook rice

Bring a large saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, about 22 minutes. Drain in a fine-mesh sieve, rinse with cold water, and drain well again.

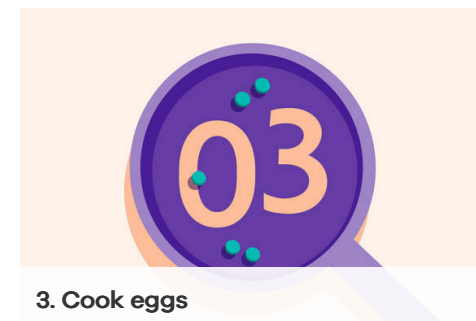
Spread out rice on a paper-towel lined plate or baking sheet to dry and cool.



2. Prep ingredients

Trim ends from **scallions**, then thinly slice.

In a small bowl, whisk to combine ½ **teaspoon granulated garlic**, **half of the teriyaki sauce**, **2 tablespoons water**, and **2 teaspoons vinegar**.



3. Cook eggs

Beat **2 large eggs** in a small bowl; season with **salt** and **pepper**.

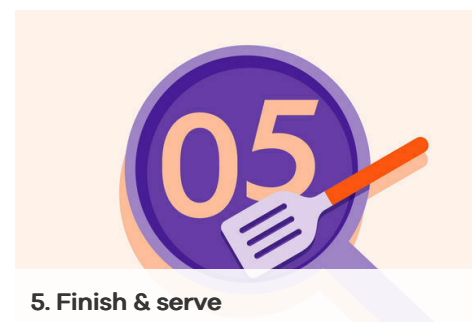
Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add eggs and scramble until soft curds form, about 1 minute. Transfer to a plate and break into large pieces, if necessary. Wipe out skillet.



4. Cook pork

Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork** and season with a **pinch each of salt and pepper**. Cook, breaking up into smaller pieces until well browned and cooked through, 5–7 minutes. Transfer to plate with **eggs**.

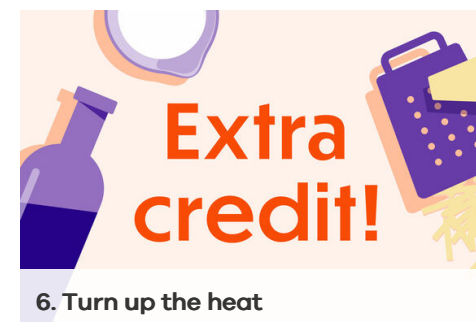
Heat **2 tablespoons oil** in same skillet; add **rice**, **peas**, **teriyaki mixture**, and **⅔ of the scallions**.



5. Finish & serve

Cook over high heat, pressing down with a spatula to crisp **rice** and tossing occasionally, until warmed through, 2–3 minutes. Return **pork** and **eggs** to skillet. Cook, stirring, until combined, about 1 minute.

Serve **pork fried rice** with **remaining scallions** and **sesame seeds** sprinkled over top. Drizzle with **remaining teriyaki sauce**, as desired. Enjoy!



6. Turn up the heat

Grab your favorite hot sauce or a bottle of Sriracha and drizzle over top for a little kick of heat!