

DINNERLY

Premium Fast Kit: Kimchi Fried Rice

with Crispy Pork & Furikake



20-30min



2 Servings

WHAT WE SEND

- ½ lb pkg ready to heat pulled pork
- 2 (7.4 oz) sticky white rice
- 2 (2.8 oz) kimchi
- 1 oz gochujang ⁶
- ½ oz tamari soy sauce ⁶
- 2 scallions
- ½ oz toasted sesame oil ¹¹
- ¼ oz furikake ¹¹

WHAT YOU NEED

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

TOOLS

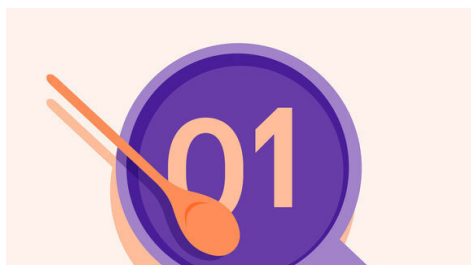
- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

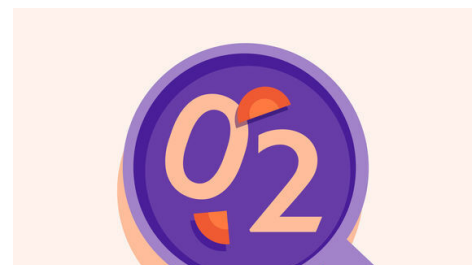
Calories 0kcal



1. Prep ingredients

Transfer rice to a fine-mesh sieve. Using hands, break rice clumps into individual grains. Rinse rice until water runs clear and rice is no longer sticky. Transfer to a paper towel-lined baking sheet or plate in a single layer; press dry with another layer of paper towels.

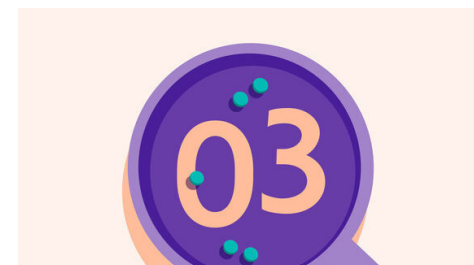
Trim scallions; thinly slice. Pat pork dry; use your fingers to break into bite-sized pieces.



2. Cook pork

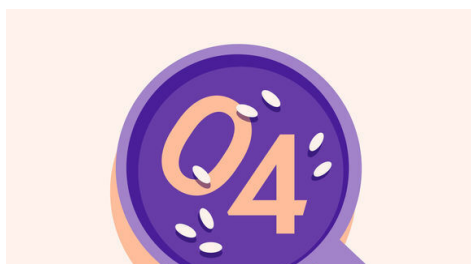
In a small bowl, whisk together gochujang and 1½ teaspoons each tamari, sesame oil, vinegar, and sugar.

Heat 2 tablespoons oil in a large nonstick skillet over high. Add pork; press into an even layer. Cook, without stirring, until pork is deeply browned on the bottom, 2–4 minutes.



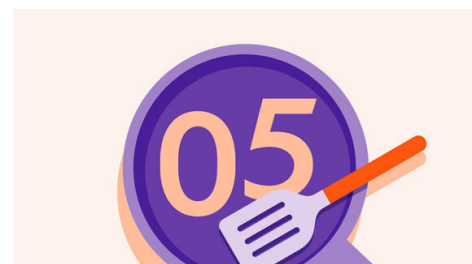
3. Stir-fry rice

Stir kimchi into skillet, breaking up pork. Cook, stirring frequently, until kimchi is slightly softened, 2–3 minutes. Add rice; using a wooden spoon, break up any clumps of rice by pressing into bottom of skillet. Cook, stirring and tossing frequently, until rice is heated through, lightly toasted on the edges, and completely loose and separate, 3–4 minutes.



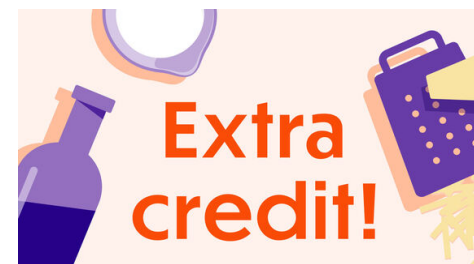
4. Finish rice

Add sauce mixture to rice. Cook, stirring and tossing frequently, until rice is evenly coated and sauce has evaporated, 1–2 minutes. Remove from heat, stir in half the scallions, and season to taste with salt and pepper. Divide rice between plates. Wipe skillet clean and reserve.



5. Fry eggs & serve

Heat 2 tablespoons oil over high until shimmering. Crack in 2 large eggs; season with salt and pepper. Cook until edges begin to brown, about 1 minute. Cover and cook until whites are set but yolks are still runny, 30–60 seconds. Place eggs on top of rice. Sprinkle with furikake and remaining scallions. Enjoy!



6.

Extra credit!