

# DINNERLY



## Ginger Pork Shogayaki with Brown Rice & Shredded Cabbage



30-40min



2 Servings

You don't have to book a flight to try one of Japan's most popular dishes, because we're bringing it straight to your kitchen. We're coating sliced pork in a savory, gingery sauce that may or may not be the most incredible thing to hit your taste buds. Crisp shredded cabbage, hearty brown rice, and a dollop of creamy mayo are all you need to make this dinner a winner. We've got you covered!

### WHAT WE SEND

- 5 oz quick-cooking brown rice
- 1 oz fresh ginger
- 12 oz pkg pork cutlets
- 2 oz teriyaki sauce <sup>1,6</sup>
- 1 yellow onion
- 1½ lbs green cabbage

### WHAT YOU NEED

- kosher salt
- neutral oil
- mayonnaise <sup>3</sup>

### TOOLS

- small saucepan
- microplane or grater
- medium nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 640kcal, Fat 21g, Carbs 68g, Protein 45g



#### 1. Cook rice

Bring a small 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. Return to saucepan off heat. Keep covered until ready to serve.

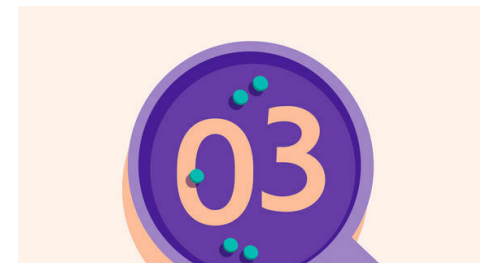


#### 2. Marinate Pork

Pat **pork cutlets** dry, then stack, 2 at a time, and cut into ¼-inch wide slices.

Peel **ginger**, if desired; finely grate 1 teaspoon into a medium bowl. Add **pork** and **1 tablespoon teriyaki**; let marinate for 10 minutes.

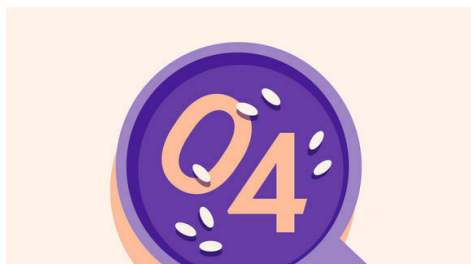
Into a small bowl, finely grate **1 tablespoon onion** and **2 teaspoons ginger**; stir in **remaining teriyaki** and **3 tablespoons water**. Set aside for step 5.



#### 3. Prep veggies

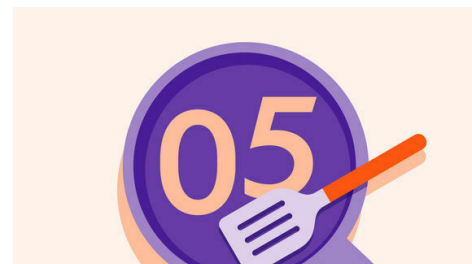
Thinly slice **half of the remaining onion** (save rest for own use).

Remove tough outer leaves from **cabbage**. Quarter cabbage; remove and discard core from 1 quarter (save rest for own use). Place leaves on top of each other to create ½-inch stacks (if leaves are large, halve stacks lengthwise). Slice very thinly crosswise.



#### 4. Cook pork

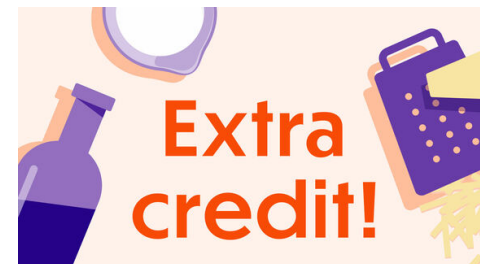
Heat **2 teaspoons oil** in a medium nonstick skillet over high until just starting to smoke. Add **pork**; cook, without stirring, until well browned on one side, 2–3 minutes. Stir and continue to cook until cooked through, about 2 minutes more. Transfer to a plate.



#### 5. Finish & serve

Add **2 teaspoons oil** to same skillet over medium heat. Add **sliced onions**; cook until softened and golden-brown, 3–4 minutes. Add **pork** and **teriyaki mixture**; cook until sauce is lightly thickened, 1–2 minutes.

Serve **pork shogayaki** with **shredded cabbage**, **rice**, and **a dollop of mayonnaise** alongside, if desired. Enjoy!



#### 6. Want pickles with that?

Bulk up this dish with a side of quick-pickled cucumbers! Thinly slice a cucumber on an angle into ¼-inch thick slices. Toss in a medium bowl with 2 tablespoons vinegar, 1 tablespoon sugar, and ½ teaspoon salt. Set aside to pickle, stirring occasionally, until ready to serve.