

DINNERLY



Japanese Caramelized Pork Rice Bowl with Sesame Kale



30min



2 Servings

Does anything instantly make your mouth water as much as the words "sweet and savory caramelized pork"? We didn't think so. The teriyaki glaze is the star of this show, but the sesame-dressed kale leaves a big impression too. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 bunch curly kale
- 2 oz sesame dressing ^{1,2,3}
- 10 oz pkg pork strips
- 2 oz teriyaki sauce ^{2,3}
- 1 yellow onion
- 1 oz fresh ginger

WHAT YOU NEED

- kosher salt
- neutral oil

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

Sesame (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

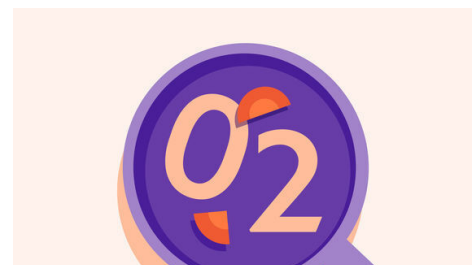
NUTRITION PER SERVING

Calories 650kcal, Fat 19g, Carbs 77g, Protein 39g



1. Cook rice

In a small saucepan, combine **rice** and **1¼ cups water**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

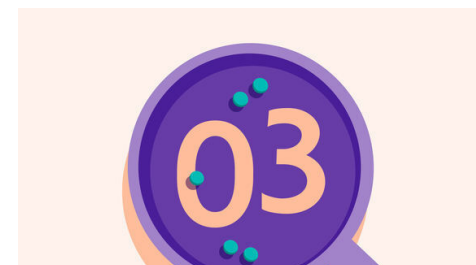


2. Prep ingredients

Strip **kale leaves** from tough stems; discard stems. Stack leaves and cut into ½-inch wide ribbons. In a large bowl, massage kale with **sesame dressing** and ½ **teaspoon salt** until well coated and reduced in volume. Set aside for at least 20 minutes.

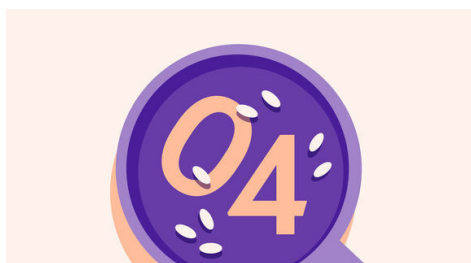
In a separate medium bowl, toss **pork** with **1 tablespoon teriyaki sauce**.

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



3. Cook pork

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high until shimmering. Add **pork** and cook, flipping occasionally, until browned in spots and nearly cooked through but still slightly pink in spots, 2–3 minutes. Transfer to a plate.



4. Glaze pork & serve

Heat **2 teaspoons oil** in same skillet over medium. Add **onions**; cook until softened and golden-brown, 3–4 minutes. Add **pork**, **remaining teriyaki sauce**, and **2 tablespoons water**; cook until sauce is lightly thickened and glazes pork, 1–2 minutes.

Serve **pork**, **kale**, and **pickled ginger** over **rice**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!