

DINNERLY



FAST

NO ADDED GLUTEN

Sticky Caramel Pork with Green Beans & Jasmine Rice



ca. 20min



2 Servings

A sticky caramel sauce tastes good on just about anything, old shoes included! So it stands to reason that of course it's slamming when used as a sauce for savory ground pork. The pork, string beans, and gooey caramel sauce is served over rice and with chili garlic sauce on the side for those that like a little extra kick. We've got you covered!

WHAT WE SEND

- green beans
- ground pork
- jasmine rice
- fresh ginger
- garlic
- 1 pkt stir-fry sauce ¹⁶
- 1 pkt Sriracha ¹⁷

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- sugar

TOOLS

- fine-mesh sieve
- medium skillet
- small saucepan

ALLERGENS

Wheat (1), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 830kcal, Fat 37g, Carbs 91g, Protein 33g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan with **1¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low heat until water is absorbed and rice is tender, about 17 minutes. Cover to keep warm until ready to serve.



2. Prep ingredients

Meanwhile, peel and finely chop **1 tablespoon ginger** and **1 large garlic clove**. Combine chopped ginger and garlic on a cutting board and chop together until very fine. Trim stem ends from **green beans**.



3. Prep pork & sauté beans

In a medium bowl, combine **ginger, garlic, pork**, and **½ teaspoon salt**. Scoop into **12 (1-inch) meatballs**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **green beans** and stir-fry until browned in spots and crisp-tender, 5–6 minutes. Transfer to a plate.



4. Cook pork & make caramel

Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork**; cook until browned and crispy, 5–6 minutes. Transfer to plate with **green beans**. Pour off fat and add **¼ cup sugar** and **2 tablespoons water** to skillet; cook, without stirring, over medium heat until melted. Simmer, swirling the pan occasionally, until sugar is honey-colored, 3–4 minutes.



5. Finish & serve

Add **tamari, 1 packet of the chili sauce** (or none, depending on heat preference), and **1½ teaspoons vinegar**, swirling to combine. Return **pork** and **green beans** to skillet and cook, stirring until **sauce** is thickened and coats the pork, 2–3 minutes. Serve **rice** topped with **stir-fry**. Drizzle with **remaining chili sauce**, if desired. Enjoy!



6. Make it ahead!

Mix the garlic, ginger, and pork ahead of time and keep it in an airtight container in the fridge until you're ready to cook. You can also trim the green beans ahead.