

DINNERLY



Indonesian Sweet Soy Pork with Fresno Chiles & Cilantro



ca. 20min



2 Servings

Brimming with bold and complex flavors, Indonesian kecap manis is a sweet soy sauce that elevates everything it touches. Here, hearty pork strips brown alongside caramelized onions, Fresno chiles, and the sweet and sour soy sauce that creates a flavorsome glaze. A garnish of fresh chiles and cilantro is all that's needed for this crowd-pleaser served over steamy jasmine rice. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 yellow onion
- 1 Fresno chile
- ¼ oz fresh cilantro
- 1.8 oz kecap manis ^{1,6}
- 2 oz sweet & sour sauce ⁶
- 10 oz pkg pork strips

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- apple cider vinegar (or white wine vinegar)

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 22g, Carbs 83g, Protein 34g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. 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

Halve **onion** and thinly slice. Finely chop **1 teaspoon garlic**. Thinly slice **half of the Fresno chile** and finely chop remaining (remove stem and seeds for less heat). Pick **cilantro leaves** from **stems** and set aside for serving; finely chop stems.

Pat **pork** dry and season with **salt** and **pepper**.



3. Cook onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions** and cook, stirring occasionally, until deeply browned and caramelized, 8–12 minutes. If skillet begins to burn, add **1–2 tablespoons water** at a time and scrape up browned bits from the bottom. Transfer to a bowl.



4. Cook pork

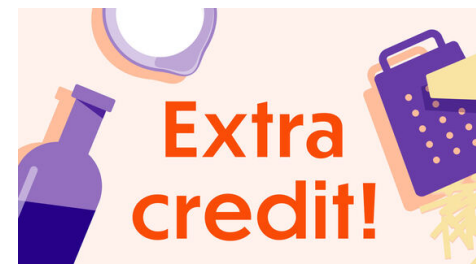
Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork**; cook until browned and cooked through, 4–5 minutes. Add **garlic**, **chopped chiles**, and **cilantro stems**. Cook until fragrant, 1–2 minutes. Lower heat to medium and stir in **onions**, **kecap manis**, **1 tablespoon sweet and sour sauce**, and **1 teaspoon vinegar**.



5. Finish & serve

Cook, stirring frequently, until **sauce** is reduced and coats **pork**, 1–3 minutes. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **sweet soy pork** over **rice** and garnish with **sliced chiles** and **cilantro leaves**. Enjoy!



6. Rate your plate!

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