

DINNERLY



Pork & Pepper Stir-Fry with Jasmine Rice



20-30min



2 Servings

This deceptively simple-looking stir-fry will be the highlight of your week. Juicy pork and blistered Anaheim peppers get their time to shine in a garlicky, gingery, super savory sauce. High heat and quick cooking makes this flavor come together in a flash—perfect for a busy weeknight. Just don't forget the rice! We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 10 oz pkg pork strips
- ¼ oz cornstarch
- 1 oz mirin ¹⁷
- 2 (½ oz) tamari soy sauce ⁶
- 1 oz fresh ginger
- 2 Anaheim peppers

WHAT YOU NEED

- neutral oil
- kosher salt
- garlic

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 29g, Carbs 74g, Protein 37g



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

Pat **pork** dry. Toss in a medium bowl with **cornstarch**, **1 tablespoon each of mirin and tamari**, **2 teaspoons oil**, and **¼ teaspoon salt**. Set aside.

Peel and finely chop **1 teaspoon ginger**. Finely chop **2 teaspoons garlic**. Halve **peppers** lengthwise; discard stems and seeds. Cut into ¾-inch pieces.

In a small bowl, combine **remaining mirin and tamari**.



3. Cook pork

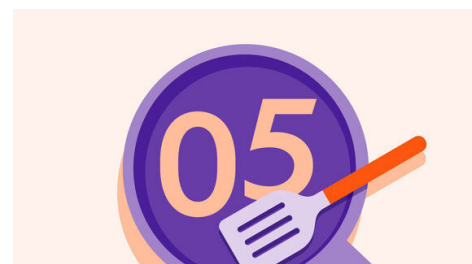
In a medium nonstick skillet, heat **2 teaspoons oil** over high. Add **pork**; spread in a single layer. Cook without stirring until lightly browned, 30–60 seconds. Cook, frequently tossing and stirring until barely cooked through, 1–2 minutes more. Transfer to a plate.



4. Stir-fry peppers

Heat **1 tablespoon oil** in same skillet over high until lightly smoking. Add **peppers** and cook, stirring occasionally, until blistered in spots and crisp-tender, 30–60 seconds.

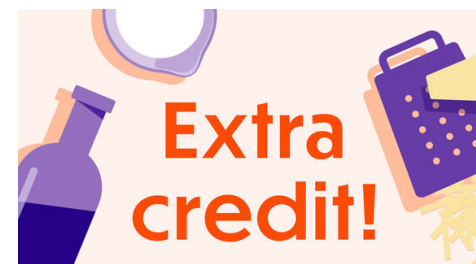
Move peppers to sides of skillet; add **ginger, garlic**, and **1 teaspoon oil** to center. Cook until sizzling and fragrant, about 10 seconds. Add **pork** and toss to combine.



5. Add sauce & serve

Add **mirin-tamari mixture** around edges of skillet. Cook, frequently stirring and tossing, until **pork and peppers** are shiny and glazed, 30–60 seconds. Fluff **rice** with a fork.

Serve **stir-fried pork and peppers** with **rice**. Enjoy!



6. Check us out!

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