

DINNERLY



Ginger Pork Shogayaki with Shredded Cabbage & Rice



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, fluffy 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 jasmine rice
- 1 oz fresh ginger
- 12 oz pkg pork cutlets
- 2 oz teriyaki sauce ^{1,6}
- 1 yellow onion
- 1½ lbs green cabbage
- 1 oz mayonnaise ^{3,6}

WHAT YOU NEED

- kosher salt
- neutral oil

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 730kcal, Fat 28g, Carbs 73g, Protein 44g



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. 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.

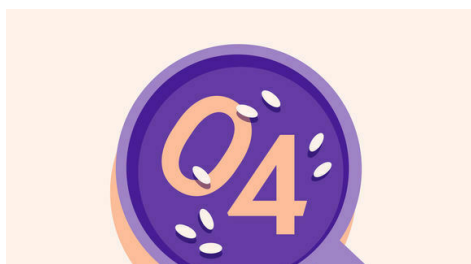
Into a small bowl, finely grate **1 tablespoon onion** and **2 teaspoons ginger**; stir in **remaining teriyaki** and **3 tablespoons water**. Set aside for step 5.



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

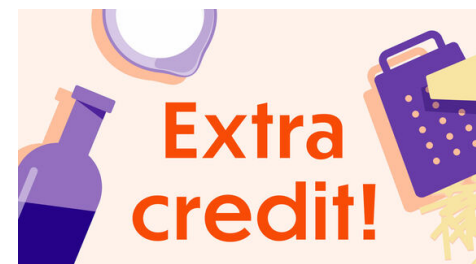
Heat **2 teaspoons oil** in a medium nonstick skillet over high until just starting to smoke. Add **pork**; cook, without stirring, until well browned on one side, 2–3 minutes. Stir and continue to cook until cooked through, about 2 minutes more. Transfer to a plate.



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.