

DINNERLY



Pan-Fried Pork with Stir-Fry Sauce & Steamed Rice



20-30min



2 Servings

You don't have to love our jokes, as long as you really love our meals. And this is one we're feeling pretty good about. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 10 oz pkg pork strips
- 4 oz snow peas
- 2 scallions
- 3 oz stir-fry sauce ^{1,6}
- ¼ oz pkt toasted sesame seeds ¹¹

WHAT YOU NEED

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

TOOLS

- fine-mesh sieve
- small saucepan
- large nonstick skillet

ALLERGENS

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 740kcal, Fat 33g, Carbs 78g, Protein 36g



1. Cook rice

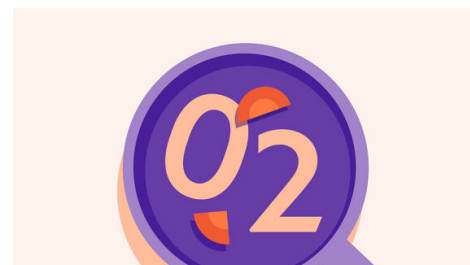
Rinse **rice** in a fine-mesh sieve until the water runs clear. In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Finish & serve

Add **stir-fry sauce**; cook, stirring, until sauce is slightly reduced and **pork** is coated, about 2 minutes. Fluff **rice** with a fork.

Serve **steamed rice** topped with **stir-fry**; garnish with **toasted sesame seeds**. Enjoy!



2. Prep ingredients

Pat **pork** dry; season all over with **salt** and **pepper**.

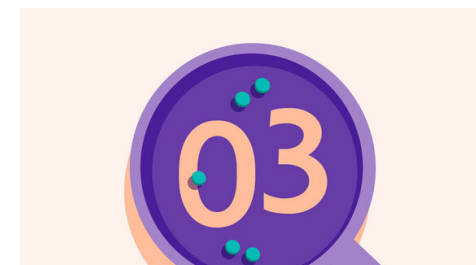
Trim and discard stem ends from **snow peas**. Trim ends from **scallions**, then cut into 1-inch pieces.

In a liquid measuring cup, whisk together **½ cup water**, **stir-fry sauce**, and **1 teaspoon vinegar**; set aside until step 4.



5. ...

What were you expecting, more steps?



3. PORK VARIATION

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **pork** and cook, without stirring, until well browned on the bottom, about 3 minutes. Stir, then add **snow peas** and **scallions**; cook, stirring occasionally, until peas are crisp-tender and browned in spots, and pork is cooked through, 1–2 minutes.



6. ...

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