

DINNERLY



Sweet & Sour Pork & Brown Rice with Pineapple & Peppers



40-50min



2 Servings

Sweet 'n' sour is an all-time combo, and if you don't agree, these succulent pork strips might change your mind. Pork and pineapple belong together just as much as sweet and sour, especially when they make you feel like you're vacationing on a far off tropical island. The peppers may be third-wheeling, but when they taste this good, we don't mind. We've got you covered!

WHAT WE SEND

- 5 oz brown rice
- 4 oz pineapple cup
- 2 oz sweet & sour sauce ²
- ½ oz tamari soy sauce ²
- 1 green bell pepper
- 10 oz pkg pork strips
- ¼ oz pkt toasted sesame seeds ¹

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or vinegar of your choice)
- garlic
- neutral oil

TOOLS

- medium saucepan
- medium skillet

ALLERGENS

Sesame (1), Soy (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 610kcal, Fat 21g, Carbs 77g, Protein 36g



1. Boil rice & make sauce

Bring a medium saucepan with **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until tender, 35–40 minutes. Drain in a fine-mesh sieve. Set aside for serving.

Meanwhile, drain **pineapple** over a small bowl. To bowl with **pineapple juice**, add **sweet & sour sauce**, **tamari**, and **1 teaspoon vinegar**; stir to combine and set aside.



4. Serve

Serve **sweet & sour pork** over **rice** with **toasted sesame seeds** sprinkled over top. Enjoy!



2. Prep & stir-fry veggies

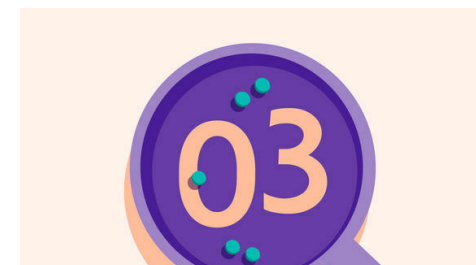
Finely chop **1 teaspoon garlic**. Halve **pepper** lengthwise; discard stem and seeds, then cut into 1-inch pieces. Pat **pork** dry; season with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over high. Add **pineapple** and **peppers**; cook, stirring, until peppers are crisp-tender, 2–3 minutes.



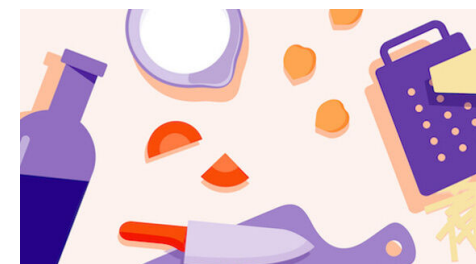
5. ...

What were you expecting, more steps?



3. PORK VARIATION

Reduce heat to medium-high, add **pork** and **chopped garlic**; cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Add **pineapple juice mixture**; bring to a boil. Cook, stirring, until thickened and glossy, 1–2 minutes.



6. ...

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