

DINNERLY



Caramelized Ginger Pork with Brown Rice

& Sesame Kale



50min



2 Servings

Does anything instantly make your mouth water as much as the words "sweet and savory caramelized pork"? We didn't think so. The teriyaki glaze is the star of this show, but the sesame-dressed kale leaves a big impression too. We've got you covered!

WHAT WE SEND

- 5 oz brown rice
- 1 bunch curly kale
- 2 oz sesame dressing ^{1,2,3}
- 10 oz pkg pork strips
- 2 oz teriyaki sauce ^{1,3}
- 1 yellow onion
- 1 piece fresh ginger

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- small saucepan
- fine-mesh sieve
- microplane or grater
- medium nonstick skillet

ALLERGENS

Wheat (1), Sesame (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 680kcal, Fat 22g, Carbs 79g, Protein 40g



1. Cook brown rice

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, 35–40 minutes. Drain in a fine-mesh sieve.



2. Prep ingredients

Pat **pork** dry. Add to a small bowl with **1 tablespoon teriyaki**; let marinate for 10 minutes.

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

Thinly slice **half of the remaining onion** (save rest for own use).



3. Cook kale

Strip **kale leaves** from tough stems; discard stems. Tear or chop leaves into bite-sized pieces.

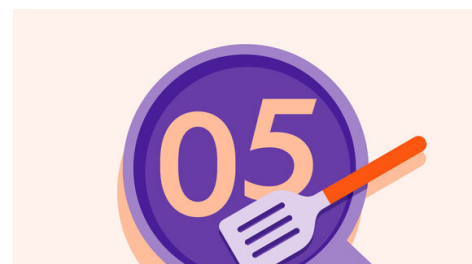
In a medium nonstick skillet, combine kale and **1 cup water**. Bring to a boil over high heat and cover. Steam, stirring occasionally, until dark green and tender, 5–7 minutes. Transfer to a colander; rinse with cold water until cool. Squeeze dry; transfer to a bowl.



4. Cook pork

Toss **kale** with **sesame dressing**; season to taste with **salt** and **pepper**. Set aside until ready to serve.

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



5. Finish & serve

Heat **2 teaspoons oil** in same skillet over medium. Add **sliced onions**; cook until softened and golden-brown, 3–4 minutes. Add **pork** and **ginger mixture**; cook until sauce is lightly thickened, 1–2 minutes.

Serve **pork** with **sesame kale** over **rice**. Enjoy!



6. Rate your plate!

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