

MARLEY SPOON



Taiwanese Braised Pork & Mushrooms

with Bok Choy & Sushi Rice



1h



2 Servings

Savory, aromatic, and extremely comforting, rou zao fan is a staple in Taiwanese homes. We sauté ground pork with mushrooms, ginger, garlic, and Chinese 5 spice before braising the meat in an umami-rich broth. Hard-boiled eggs are a traditional addition, picking up the broth's dark hues. Baby bok choy steams quickly in the microwave and is a perfect accompaniment to the fragrant braise that we serve over steamy sushi rice.

What we send

- 1 oz fresh ginger
- 4 oz mushrooms
- garlic
- ¼ oz Chinese five spice
- 10 oz pkg ground pork
- 1 oz mirin
- 2 oz tamari soy sauce ²
- 2 (½ oz) fried onions
- ¼ oz mushroom seasoning
- 5 oz sushi rice
- ½ lb baby bok choy

What you need

- 2-4 large eggs (optional) ¹
- neutral oil
- sugar
- kosher salt

Tools

- small saucepan (optional)
- microplane or grater
- microwave
- fine-mesh sieve
- medium heavy-bottomed pot

Cooking tip

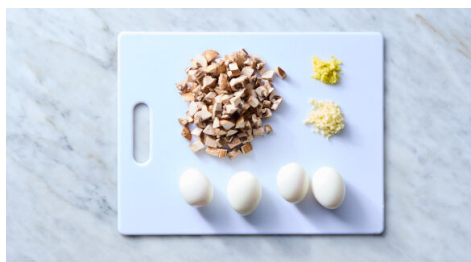
Rinsing the sushi rice removes excess starch so that each grain is separate, not gummy.

Allergens

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

Nutrition per serving

Calories 910kcal, Fat 32g, Carbs 88g, Protein 47g



1. Boil eggs & prep

Optional: Bring a small saucepan of water to a boil. Carefully lower **2-4 large eggs** into water. Lower heat to medium and simmer for 8 minutes. Transfer to a large bowl of ice water for 5 minutes. Peel and reserve.

Finely grate **half of the ginger**. Chop **mushrooms** into ½-inch pieces. Finely chop **2 garlic cloves**.



4. Cook rice

Meanwhile, in a fine-mesh sieve, rinse **rice** until water runs clear. In a small saucepan, combine rice with **1 ¼ cups water**. Bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Cook aromatics

In a medium heavy pot, heat **2 tablespoons oil** over medium-high. Add **mushrooms**; cook, stirring frequently, until deeply browned, 4-5 minutes. Add **ginger, garlic**, and **½ teaspoon five spice** and cook, stirring constantly, until fragrant, 30-60 seconds. Add **pork** and cook, breaking up meat into bits with a wooden spoon, until just cooked and no longer pink, 2-4 minutes.



5. Cook bok choy

Trim ends from **bok choy**, then quarter lengthwise (halve quarters lengthwise, if large). Rinse well under cold water to remove any grit. Arrange in a single layer on a paper towel-lined plate; cover with a layer of damp paper towels. Microwave until bright green and crisp-tender, 1-3 minutes (check every minute as microwaves vary). Season lightly with **salt**.



3. Braise

To pot, add **mirin, tamari, fried onions, mushroom seasoning, 2 tablespoons sugar, eggs** if using, and **1 ½ cups water**. Bring to a boil, then lower heat to maintain a gentle simmer. Partially cover pot with a lid; simmer for 30 minutes, stirring occasionally.



6. Finish & serve

If **pork sauce** is too thin, raise the heat to medium-high and reduce, stirring frequently, until lightly thickened and able to coat the back of a spoon.

Divide **rice** between bowls. Top with **pork, bok choy**, and **eggs**, if using. Serve and enjoy!