

DINNERLY



Pulled Pork Fried Rice with Peas & Scallions



20-30min



2 Servings

If you see us patting ourselves on the back, don't mind us. We just did a great job making this ultra satisfying, super delish fried rice. And guess what? You can do it too! Just give rice, pulled pork, scrambled eggs, scallions, and peas a toss in some teriyaki sauce and a sprinkle of toasted sesame seeds. Don't forget to give yourself a little *pat pat* at the end. **290**
We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 2 scallions
- ¼ oz granulated garlic
- 2 (2 oz) teriyaki sauce ^{1,6}
- ½ lb pkg ready to heat pulled pork
- 2½ oz peas
- ¼ oz pkt toasted sesame seeds ¹¹

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- neutral oil
- 2 large eggs ³

TOOLS

- large saucepan
- medium nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 790kcal, Fat 38g, Carbs 72g, Protein 40g



1. Cook rice

Fill a large saucepan with **salted water** and bring to a boil. Add **rice** and cook (like pasta!), stirring occasionally, until just tender, about 10 minutes. Drain in a fine-mesh sieve, rinse with cold water, and drain well again.

Spread out rice on a paper-towel lined plate or baking sheet to dry and cool.



2. Prep ingredients

Trim ends from **scallions**, then thinly slice.

In a small bowl, whisk to combine ½ **teaspoon granulated garlic**, **half of the teriyaki sauce**, **2 tablespoons water**, and **2 teaspoons vinegar**.

Using your fingers or two forks, shred **pulled pork** in a medium bowl; add **1 tablespoon oil** and stir to combine.



3. Cook eggs

Beat **2 large eggs** in a small bowl; season with **salt** and **pepper**.

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add eggs and scramble until soft curds form, about 1 minute. Transfer to a plate and break into large pieces, if necessary. Wipe out skillet.



4. Cook pulled pork

Add **pulled pork** to same skillet in an even layer; cook over high heat, undisturbed, until crispy in spots, about 3 minutes. Stir and cook, 2–3 minutes more. Transfer **pork** to plate with **eggs**.

Heat **2 tablespoons oil** in same skillet; add **rice**, **peas**, **teriyaki mixture**, and **¾ of the scallions**.



5. Finish & serve

Cook over high heat, pressing down with a spatula to crisp **rice** and tossing occasionally, until warmed through, 2–3 minutes. Return **pork** and **eggs** to skillet. Cook, stirring, until combined, about 1 minute.

Serve **pulled pork fried rice** with **remaining scallions** and **sesame seeds** sprinkled over top. Drizzle with **remaining teriyaki sauce**, as desired. Enjoy!



6. Turn up the heat

Grab your favorite hot sauce or a bottle of Sriracha and drizzle over top for a little kick of heat!