

# DINNERLY



## Pork & Broccoli Stir-Fry with Sriracha & Fried Onions



ca. 20min



2 Servings

The effort to tastiness ratio of this stir-fry is pretty hard to believe—we also don't know how ratios work, but we're cooking experts, not math experts! Pork strips and broccoli just need a few minutes in a skillet before we toss in Sriracha that'll be hard to forget. A bed of jasmine rice underneath and a sprinkle of fried onions on top tie it all together. We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 10 oz pkg pork strips
- ½ lb broccoli
- 3 oz stir-fry sauce <sup>1,6</sup>
- 2 pkts Sriracha <sup>17</sup>
- ½ oz fried onions <sup>6</sup>

### WHAT YOU NEED

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

### TOOLS

- small saucepan
- medium skillet

### ALLERGENS

Wheat (1), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 640kcal, Fat 20g, Carbs 81g, Protein 37g



#### 1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



#### 2. Cook pork & broccoli

Pat **pork** dry and season with **salt** and **pepper**. Cut **broccoli** into florets, if necessary.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add pork and cook until browned, flipping halfway through cooking time, 3–5 minutes. Add broccoli and **2 tablespoons water**; immediately cover skillet. Steam until broccoli is tender, 2–4 minutes.



#### 3. Add sauce

Uncover skillet; add **all of the stir-fry sauce**, **½ teaspoon vinegar**, and **desired amount of Sriracha** (according to heat preference). Bring to a simmer and cook, tossing, until sauce is reduced and coats **pork and broccoli**, 1–3 minutes. Season to taste with **salt** and **pepper**.



#### 4. Serve

Fluff **rice** with a fork.

Serve **pork and broccoli stir-fry** over **rice** garnished with **fried onions**. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

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