

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 ^{1,6}
- 2 pkts Sriracha ¹⁷
- ½ oz fried onions ⁶

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!