

DINNERLY



Sweet Soy-Ginger Pork Chop with Garlic Rice & Green Beans



20-30min



2 Servings

Fact: Ooey-gooey glazes make pretty much everything better. In this recipe, we're amping up the flavor of pork chops with a combination of some of our favorite Asian ingredients—ginger, sweet soy sauce, and garlic. We've got you covered!

WHAT WE SEND

- 1 oz fresh ginger
- 1.8 oz kecap manis ^{1,6}
- 5 oz jasmine rice
- ½ lb green beans
- 12 oz pkg ribeye pork chop

WHAT YOU NEED

- neutral oil
- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper
- garlic

TOOLS

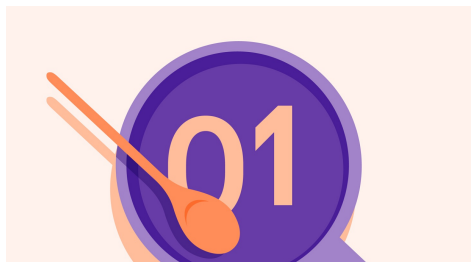
- small saucepan
- meat mallet (or heavy skillet)
- medium skillet

ALLERGENS

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

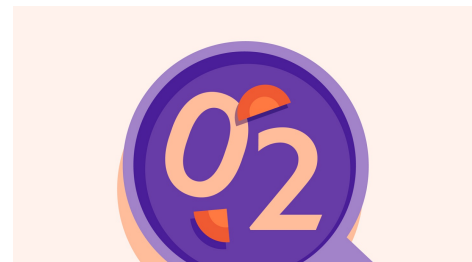
NUTRITION PER SERVING

Calories 850kcal, Fat 38g, Carbs 79g, Protein 43g



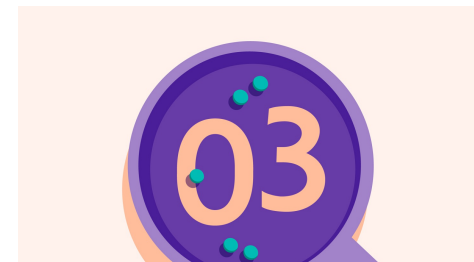
1. Make honey-ginger glaze

Peel and finely chop **1 tablespoon ginger**. Heat **1 tablespoon oil** in a small saucepan over medium. Add chopped ginger; cook until fragrant, 3–4 minutes. Add **kecap manis**, **1 tablespoon vinegar**, and **¼ cup water**; cook until sauce coats the back of a spoon, 2–3 minutes (watch closely). Transfer to a small bowl. Wipe out saucepan.



2. Cook garlic rice

Peel and finely chop **1 teaspoon garlic**. Heat **1 tablespoon oil** in same saucepan over medium heat. Add chopped garlic and cook, stirring, until fragrant, about 30 seconds. Add **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



3. PORK CHOP VARIATION

Meanwhile, trim ends from **green beans**. Use a meat mallet or heavy skillet to pound each **pork chop** to an even ¼-inch thickness. Season pork all over with **salt** and **pepper**.



4. Cook green beans & pork

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **green beans** and **a pinch of salt and pepper**; cook until tender and browned in spots, 5–6 minutes. Transfer to plates. Heat **2 teaspoons oil** in same skillet over high; add **pork**, and cook until browned on one side, 1–2 minutes. Flip; top with **2 tablespoons of the glaze**; cook until cooked through, 1–2 minutes more.



5. Finish & serve

Remove skillet from heat, then add **remaining honey-ginger glaze**, turning **pork** to coat. Fluff **rice** with a fork. Transfer **pork** to plates. Cook **pan juices** in skillet over high until thickened to a syrupy sauce, about 30 seconds. Serve **pork** with **rice and green beans** alongside. Drizzle **soy-ginger sauce** drizzled over top. Enjoy!



6. Make it ahead!

Get a jump on dinner by making the sauce in step 1 ahead of time. Store it in the fridge, then gently reheat in a small saucepan. Add water, 1 tablespoon at a time, if you need to help loosen it a bit.