

DINNERLY



Kimchi-Spiced Pork Fried Rice with Blistered Green Beans



ca. 20min



2 Servings

We like to give ourselves a pat on the back for getting through another day filled with life. But we REALLY give ourselves kudos when we top it off with a dinner that makes us feel accomplished—like this one, which involves making a quick DIY cabbage kimchi. The fried rice is already comforting, but throw pork strips and an egg in there? Next level warm and fuzzies. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 2 scallions
- 1 oz kimchi paste
- 14 oz cabbage blend
- 10 oz pkg pork strips
- ½ lb green beans
- ½ oz tamari soy sauce ⁶

WHAT YOU NEED

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

TOOLS

- medium saucepan
- fine-mesh sieve
- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 920kcal, Fat 48g, Carbs 86g, Protein 45g



1. Cook rice

Bring a medium saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, about 12 minutes. Drain in a fine-mesh sieve, rinse with cold water, and drain well again. Spread out on a paper towel-lined plate or baking sheet to cool and dry.



2. Prep cabbage

While **rice** cooks, trim ends from **scallions**, then thinly slice.

In a large bowl, whisk together **kimchi paste**, **2 tablespoons oil**, **1 tablespoon vinegar**, **¼ teaspoon salt**, and **a few grinds of pepper**. Add **4 cups of the cabbage blend** and **⅔ of the scallions**, gently pressing down on cabbage to wilt slightly.



3. PORK VARIATION

Pat **pork** dry and season with **salt** and **pepper**. Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add pork in a single layer and cook, without stirring, until well browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a bowl. Wipe out skillet.



4. Stir-fry veggies

Trim ends from **green beans**, then break in half. Finely chop **1 teaspoon garlic**.

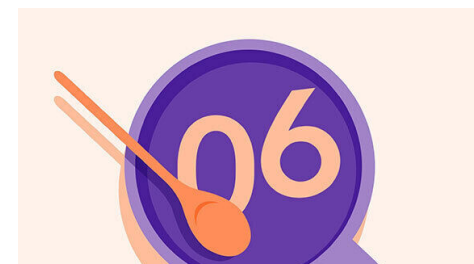
Heat **2 teaspoons oil** in a large nonstick skillet over high. Add **green beans** and **a pinch of salt**; cook, stirring, until crisp-tender and browned in spots, about 4 minutes. Add **chopped garlic** and **cabbage and any juices**; cook, stirring, until crisp-tender, 2–3 minutes.



5. Fry rice

To skillet with **cabbage**, add **cooked rice** and **1 tablespoon oil**. Cook over high heat, pressing down with a spatula to crisp rice and tossing occasionally; repeat until rice is warmed through, about 4 minutes.

While rice crisps, in a small bowl, lightly beat **2 large eggs**.



6. Scramble eggs & serve

Make a well in the center of the **fried rice**. Add **½ tablespoon oil**, then pour in **eggs** and cook, stirring occasionally, until softly scrambled, about 2 minutes.

Fold **scrambled eggs** and **pork** into **kimchi fried rice**, then top with **remaining scallions** and **tamari**. Enjoy!