

# DINNERLY



## Ginger Teriyaki Pork Chop & Snow Peas with Jasmine Rice



30min



2 Servings

Knock, knock. Who's there? Justin. Justin, who? Justin time to dive right into this sticky-sweet teriyaki ribeye pork chop with crisp snow peas and fluffy rice. We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 1 oz fresh ginger
- 4 oz snow peas
- 12 oz pkg ribeye pork chop
- 2 oz teriyaki sauce <sup>1,2</sup>

### WHAT YOU NEED

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

### TOOLS

- small saucepan
- medium skillet

### ALLERGENS

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 820kcal, Fat 32g, Carbs 82g, Protein 45g



#### 1. Cook rice

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



#### 2. Prep ingredients

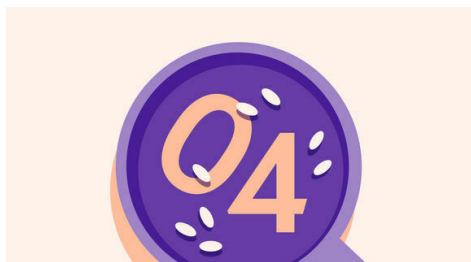
Meanwhile, finely chop **½ teaspoon garlic**. Peel and finely chop **half of the ginger** (save rest for own use). Trim ends from **snow peas**, then thinly slice lengthwise.

Pat **pork chops** dry, then season all over with **salt** and **pepper**.



#### 3. Cook snow peas

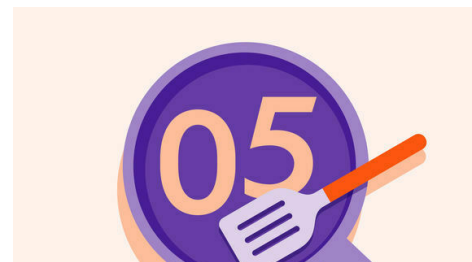
Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **snow peas, chopped garlic**, and **a pinch each of salt and pepper**. Cook, stirring occasionally, until bright green and tender, 1–2 minutes. Transfer to a bowl; cover to keep warm. Wipe out skillet.



#### 4. PORK CHOP VARIATION

Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork chops** and cook until golden brown and medium (145°F internally) or longer if desired, 2–3 minutes per side. Transfer to a plate.

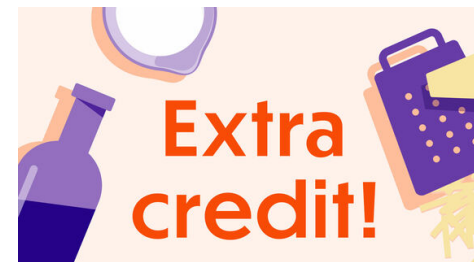
Heat **1 tablespoon oil** in skillet over medium-high. Add **chopped ginger, 1 tablespoon sugar**, and **1 teaspoon vinegar**; cook, stirring, until fragrant, about 30 seconds.



#### 5. Make sauce & serve

Add **teriyaki sauce** to skillet with **ginger**; cook until sauce is slightly thickened, about 30 seconds. Add **pork and any resting juices**; cook, turning, until coated in sauce, about 30 seconds more. Fluff **rice** with a fork.

Serve **teriyaki pork** and **snow peas** over **rice**. Spoon any **teriyaki sauce** in skillet over top. Enjoy!



#### 6. Crunch, crunch!

We love a good bowl of fluffy rice. Fluffy rice gets us. But, sometimes we like to swap it out for a bed of crispy golden rice. Heat 1 tablespoon oil in a large nonstick skillet over medium-high. Add cooked rice, spreading in a single layer (without pressing down), and cook undisturbed until golden and crisp, 5–7 minutes. (Check bottom as rice can burn quickly).