

MARLEY SPOON



Heat & Eat Vietnamese Caramel Ribs

with Garlic Bok Choy & Pickled Veggies



40-50min



2 Servings

Did you know that caramel can satisfy both your savory and sweet tooth? We put this sugary amber gold to work by tossing it with garlic, fish sauce, and vinegar to coat fully cooked pork ribs. Scallions, chiles, and sesame oil complete the glaze that perfectly complements the pork along with the tender bok choy and fluffy jasmine rice. Pickled carrot and daikon add a tangy bite to complete this hearty dish.

What we send

- 1 carrot
- 1 daikon radish
- 2 (1 oz) rice vinegar
- 5 oz jasmine rice
- ½ lb baby bok choy
- garlic
- 1 Fresno chile
- 2 scallions
- 12oz pkg fully cooked pork ribs
- ½ oz toasted sesame oil ²
- ½ oz fish sauce ¹

What you need

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

Tools

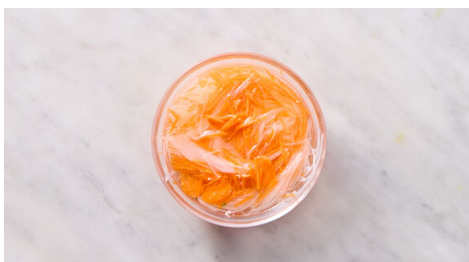
- box grater
- small saucepan
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 1180kcal, Fat 43g, Carbs 136g, Protein 44g



1. Pickle veggies

Peel **carrot and daikon**. Cut into thin matchsticks (alternatively, grate on large holes of a box grater). Transfer to a shallow bowl, pressing to pack tightly.

In a small saucepan, combine **rice vinegar, 3 tablespoons sugar, ½ teaspoon salt**, and **¼ cup water**. Bring to a boil over high, whisking to dissolve sugar and salt. Pour over carrots and daikon; set aside until ready to serve.



4. Cook bok choy

Cook **garlic**, stirring frequently, until fragrant and just starting to turn golden, about 1 minute. Increase heat to high; add **bok choy**. Cook, stirring and tossing frequently, until bok choy is crisp-tender, 2-3 minutes.

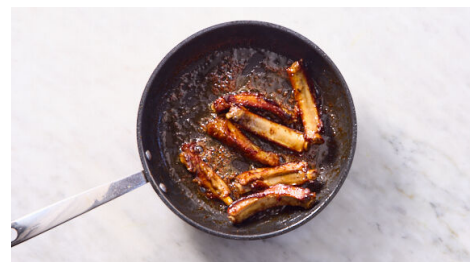
Remove from heat; stir in **1 teaspoon sesame oil**. Season to taste with **salt and pepper**. Transfer to a plate; cover to keep warm. Wipe out skillet.



2. Cook rice

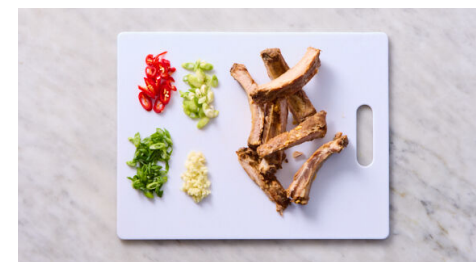
Rinse out saucepan. In saucepan, combine **rice** and **1 ¼ cups water**; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, 17-20 minutes. Rest, covered, off heat, for at least 10 minutes.

Trim ends from **bok choy**, then separate into individual leaves. Rinse well under cold water to remove any grit.



5. Make caramel

Heat **1 tablespoon neutral oil** in same skillet over medium-high. Add **ribs**, cut sides down, and cook until browned, 2-3 minutes per cut side; transfer to a plate. Add **1 tablespoon neutral oil** and **¼ cup sugar** to skillet. Cook over medium, stirring, until sugar is deeply amber, 3-5 minutes. Add ribs and **remaining garlic**. Cook, stirring frequently, until fragrant, about 1 minute.



3. Prep ingredients

Finely chop **1 ½ tablespoons garlic**. Thinly slice **half of the chile** (remove seeds for less heat). Trim **scallions**; thinly slice on an angle, keeping dark greens separate. Scrape any congealed juices off **ribs** and reserve; cut ribs in between bones to separate.

In a medium nonstick skillet, heat **1 tablespoon neutral oil** over medium until shimmering; add **½ tablespoon garlic**.



6. Glaze ribs; serve

To skillet, add **reserved pork jelly, fish sauce, ½ cup water**, and **½ tablespoon white vinegar**. Cook over medium-high heat until sauce reduces to a sticky glaze that coats **ribs**, 4-5 minutes. Add **scallion whites, chiles**, and **½ teaspoon sesame oil**; cook until fragrant, 30 seconds. Garnish **ribs** with **scallion greens**. Serve with **rice, pickles**, and **bok choy**. Enjoy!