



## Taiwanese Braised Pork & Mushrooms

with Bok Choy & Sushi Rice



1h



2 Servings

Savory, aromatic, and extremely comforting, rou zha fan is a staple in Taiwanese homes. We sauté ground pork with mushrooms, ginger, garlic, and Chinese 5 spice before braising the meat in an umami-rich broth. Hard-boiled eggs are a traditional addition, picking up the broth's dark hues. Baby bok choy steams quickly in the microwave and is a perfect accompaniment to the fragrant braise that we serve over steamy sushi rice.



## What we send

- 1 oz fresh ginger
- 4 oz mushrooms
- garlic
- ¼ oz Chinese five spice
- 10 oz pkg ground pork
- 1 oz mirin <sup>17</sup>
- 2 oz tamari soy sauce <sup>6</sup>
- 2 (½ oz) fried onions <sup>6</sup>
- ¼ oz mushroom seasoning
- 5 oz sushi rice
- ½ lb baby bok choy

## What you need

- 2-4 large eggs (optional) <sup>3</sup>
- neutral oil
- sugar
- kosher salt

## Tools

- small saucepan (optional)
- microplane or grater
- microwave
- fine-mesh sieve
- medium heavy-bottomed pot

## Cooking tip

Rinsing the sushi rice removes excess starch so that each grain is separate, not gummy.

## Allergens

Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 910kcal, Fat 32g, Carbs 88g, Protein 47g



### 1. Boil eggs & prep

Optional: Bring a small saucepan of water to a boil. Carefully lower **2-4 large eggs** into water. Lower heat to medium and simmer for 8 minutes. Transfer to a large bowl of ice water for 5 minutes. Peel and reserve.

Finely grate **half of the ginger**. Chop **mushrooms** into ½-inch pieces. Finely chop **2 garlic cloves**.



### 4. Cook rice

Meanwhile, in a fine-mesh sieve, rinse **rice** until water runs clear. In a small saucepan, combine rice with **1¼ cups water**. Bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



### 2. Cook aromatics

In a medium heavy pot, heat **2 tablespoons oil** over medium-high. Add **mushrooms**; cook, stirring frequently, until deeply browned, 4-5 minutes. Add **ginger, garlic**, and **½ teaspoon five spice** and cook, stirring constantly, until fragrant, 30-60 seconds. Add **pork** and cook, breaking up meat into bits with a wooden spoon, until just cooked and no longer pink, 2-4 minutes.



### 5. Cook bok choy

Trim ends from **bok choy**, then quarter lengthwise (halve quarters lengthwise, if large). Rinse well under cold water to remove any grit. Arrange in a single layer on a paper towel-lined plate; cover with a layer of damp paper towels. Microwave until bright green and crisp-tender, 1-3 minutes (check every minute as microwaves vary). Season lightly with **salt**.



### 3. Braise

To pot, add **mirin, tamari, fried onions, mushroom seasoning, 2 tablespoons sugar, eggs** if using, and **1½ cups water**. Bring to a boil, then lower heat to maintain a gentle simmer. Partially cover pot with a lid; simmer for 30 minutes, stirring occasionally.



### 6. Finish & serve

If **pork sauce** is too thin, raise the heat to medium-high and reduce, stirring frequently, until lightly thickened and able to coat the back of a spoon.

Divide **rice** between bowls. Top with **pork, bok choy**, and **eggs**, if using. Serve and enjoy!