

# MARLEY SPOON



## Adobong Sitaw (Pork Rib & Green Bean Stew)

with Jasmine Rice



40-50min



2 Servings

Stick-to-your-bones Filipino stews like Adobong Sitaw are pure comfort in a bowl. A deeply flavorful and complex broth of onion, rice vinegar, tamari, coconut milk powder, brown sugar, and pepper serves as the braising liquid for fully cooked pork ribs and crisp green beans. The meat and veggies simmer until deliciously tender and the broth has thickened, perfect for spooning over rice to soak up every last drop.



## What we send

- 5 oz jasmine rice
- garlic
- 1 yellow onion
- ½ lb green beans
- 12 oz pkg fully cooked pork ribs
- 2 (1 oz) rice vinegar
- 2 oz tamari soy sauce <sup>6</sup>
- ¾ oz coconut milk powder <sup>7,15</sup>
- 2 oz dark brown sugar
- 2 scallions

## What you need

- neutral oil
- black pepper (preferably coarsely ground)

## Tools

- small saucepan
- medium skillet

## Allergens

Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 830kcal, Fat 28g, Carbs 98g, Protein 46g



### 1. Cook rice

In a small saucepan, combine **rice** and **1¼ 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. Keep covered off heat until ready to serve.



### 2. Prep ingredients

Crush **4 large garlic cloves**. Thinly slice **half of the onion** (save rest for own use). Trim stem ends from **green beans**, then cut or snap in half.

Scrape **any congealed juices** off **ribs** and reserve; cut ribs in between bones to separate.



### 3. Begin adobo

In a medium skillet, heat **1 tablespoon oil** over medium heat. Add **onion** and **garlic cloves**; cook, stirring occasionally, until softened and just starting to brown, 4–5 minutes.

Add **rice vinegar, tamari, coconut milk powder, 1 tablespoon brown sugar, 2 teaspoons coarsely ground pepper**, and **½ cup water**; bring mixture to a simmer. Add **ribs and reserved congealed juices**.



### 4. Add green beans

Cover skillet, leaving a small opening; lower heat to medium-low. Simmer **ribs** for 10 minutes, basting pork with **braising liquid** occasionally. Uncover skillet; add **green beans**. Continue simmering uncovered, stirring occasionally, until beans are tender and cooking liquid is slightly thickened, another 7–10 minutes.



### 5. Serve

Trim **scallions** and thinly slice. Add scallions to **pork** and remove from heat.

Serve **pork rib and green bean adobo** with **rice**. Enjoy!



### 6. Rate your plate!

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