

# DINNERLY



## Sweet & Sour Pork over Rice with Pineapple & Red Peppers



30min



2 Servings

This pork with pineapple is the ultimate blend of savory and sweet that, personally, we can't stop dreaming about. We also threw crunchy bell peppers into the mix and tossed the pork in a homemade sweet and sour sauce that you can use for many meals to come. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- 1 bell pepper
- 1 red onion
- 10 oz pkg pork strips
- ¼ oz granulated garlic
- ½ oz tamari soy sauce <sup>1</sup>
- 2 (¼ oz) cornstarch
- 4 oz pineapple cup

## WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- ketchup
- distilled white vinegar (or vinegar of your choice)
- neutral oil

## TOOLS

- small saucepan
- medium nonstick skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 690kcal, Fat 22g, Carbs 91g, Protein 36g



### 1. Cook rice & prep

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Reduce heat to low; cover and cook until rice is tender and water absorbed, about 17 minutes.

Halve **pepper** lengthwise; discard stem and seeds and cut into 1-inch pieces. Halve **onion** lengthwise and cut one half into 1-inch pieces (save rest for own use). Pat **pork** dry.



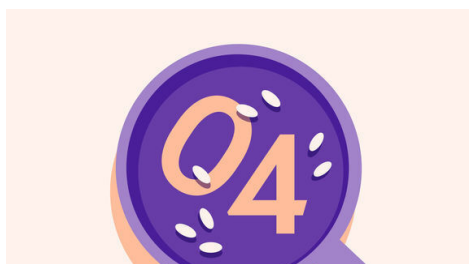
### 2. Mix sauce

In a small bowl, stir to combine **¼ teaspoon granulated garlic, 1 tablespoon tamari** (save rest for own use), **¼ cup water, ½ teaspoon sugar, 1½ teaspoon cornstarch, juice from pineapple cup**, and **2 tablespoons each of ketchup and vinegar**.



### 3. Cook pork

Toss **pork** in **remaining cornstarch**. Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **pork** in a single layer and cook, undisturbed, until outer edges of pork are browned and crispy, about 3 minutes. Stir and continue cooking until pork is cooked through, about 2-3 minutes. Season to taste with **salt** and **pepper**. Transfer pork a plate until step 4.



### 4. Cook pineapple & peppers

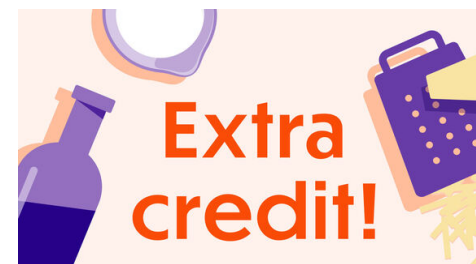
Heat **1 tablespoon oil** over high in same skillet. Add **pineapple, onion, and peppers**; cook, stirring, until peppers are crisp-tender, 2-3 minutes. Add **sauce** and bring to a boil; cook until thickened and glossy, 1-2 minutes. Add **pork** back to skillet; stir to evenly coat in sauce.



### 5. Finish & serve

Fluff **rice** with a fork.

Serve **sweet and sour pork** over **rice**. Enjoy!



### 6. Check us out!

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