

DINNERLY



Pork Shogayaki Bowls with Fresh Ginger & Rice



20-30min



2 Servings

A classic meat & rice bowl is top of our list for Asian comfort food. We keep things simple but flavorful with this shogayaki bowl, combining tender pork strips with onion and a sweet and savory blend of fresh ginger and teriyaki sauce. Fluffy jasmine rice soaks it up all perfectly, while a final sprinkling of scallions add a refreshing bite. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 10 oz pkg pork strips
- ¼ oz cornstarch
- 2 scallions
- 1 yellow onion
- 1 oz fresh ginger
- 2 oz teriyaki sauce ^{1,6}

WHAT YOU NEED

- neutral oil
- kosher salt

TOOLS

- small saucepan
- microplane or grater
- medium nonstick skillet

COOKING TIP

Top your bowl with a poached or fried egg if desired!

ALLERGENS

Wheat (1), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 640kcal, Fat 24g, Carbs 72g, Protein 36g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. 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 pork & sauce

Pat **pork** dry. In a medium bowl, toss pork with **cornstarch** until evenly coated.

Trim **scallions** and thinly slice, keeping dark greens separate. Thinly slice **half of the onion** (save rest for own use). Into a small bowl, finely grate **1 tablespoon ginger**. Stir in **teriyaki sauce** and **2 tablespoons water**.



3. Cook onions

In a medium nonstick skillet, heat **1 tablespoon oil** over medium heat. Add **onions** and a **pinch of salt**. Cook, stirring occasionally, until onions are softened and just starting to brown, 3–4 minutes. Transfer to a separate bowl.



4. Cook pork

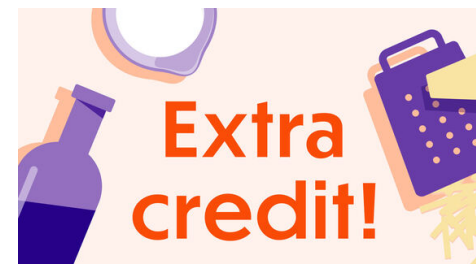
Add **1 tablespoon oil** to skillet and heat over medium-high. Add **pork** in a single layer and cook, undisturbed, until browned on the bottom, 2–3 minutes. Stir and continue to cook until pork is nearly cooked through with a few spots of pink remaining, 1–2 minutes more.



5. Finish & serve

Add **onions**, **scallion whites**, and **sauce mixture** to skillet; scrape bottom of skillet with a spatula to deglaze. Cook until sauce is lightly thickened and coats **pork**, 1–2 minutes. Remove from heat; season to taste with **salt**, if desired.

Fluff **rice** with a fork and divide between bowls. Top with **pork** and sprinkle with **scallion greens**. Enjoy!



6. Add some heat!

If you're a fan of spice, drizzle your bowl with Sriracha or sprinkle some chili flakes to bring a little heat to your life!