



## Rhubarb Sweet & Sour Pork

with Jasmine Rice



1h



2 Servings

### What we send

- 5 oz jasmine rice
- ½ lb rhubarb
- 4 oz pineapple cup
- 1 red onion
- 2 scallions
- 1 oz fresh ginger
- 5 oz granulated sugar
- 1 oz rice vinegar
- 1½ oz cornstarch
- 10 oz pkg pork strips

### What you need

- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>
- neutral oil

### Tools

- small saucepan
- microplane or grater
- microwave
- medium nonstick skillet

### Allergens

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

### Nutrition per serving

Calories 0kcal



#### 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

Cut **half of the rhubarb** into ¼-inch pieces (about 1 cup chopped). Cut **remaining rhubarb** on an angle into ¾-inch thick slices. Strain **pineapple**, reserving **pineapple juice**. Cut **half of the onion** into 1-inch pieces (save rest for own use). Trim **scallions**; cut into 1-inch segments, keeping dark greens separate. Finely grate **1½ teaspoons ginger**.



#### 3. Make rhubarb sauce

In a medium microwave-safe bowl, toss **chopped rhubarb** with **¼ cup plus 2 tablespoons granulated sugar**. Microwave, stirring halfway through, until rhubarb has cooked into a thick jam, 5–7 minutes. Stir in **rice vinegar, pineapple juice, ginger**, and **¼ teaspoon salt**.

In a small bowl, whisk together **1 teaspoon cornstarch** and **¼ cup water**; stir into **sauce mixture**.



#### 4. Prep pork

In another medium bowl, whisk together **remaining cornstarch, 1 tablespoon flour**, and **¼ cup water**.

Pat **pork** dry (cut into 1-inch pieces if necessary); season with **salt** and **pepper**. Add pork to **batter** and mix to evenly coat.



#### 5. Cook pork

Heat **½-inch oil** in a medium nonstick skillet over medium-high (oil should register 375°F; a drop of batter should sizzle immediately). Add **pork** to hot oil in an even layer. Cook, flipping occasionally, until golden brown and crisp, 4–6 minutes. Transfer to a paper towel-lined plate. Carefully discard all but **1 tablespoon frying oil**.



#### 6. Stir-fry & serve

Heat **reserved oil** over high heat. Add **onions, sliced rhubarb**, and **scallion whites**. Cook, stirring frequently, until slightly softened, 1–2 minutes. Add **sauce mixture** and **pineapple**; cook, until sauce boils and thickens, about 1 minute. Add **pork** and **scallion greens**; toss to coat. Season to taste. Serve **sweet and sour pork** with **rice**. Enjoy!