

DINNERLY



Pork Fried Rice with Scallions



20-30min



2 Servings

If you're looking for a quick, effortless dinner that will get you your next gold star in the kitchen, you've come to the right place. Fried rice that's so good we're pretty confident we'll see you a-grain soon (wink, wink). We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 2 scallions
- 3 oz stir-fry sauce ^{2,3}
- ½ lb pkg ready to heat pulled pork
- ¼ oz granulated garlic

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- 2 large eggs ¹
- neutral oil

TOOLS

- medium saucepan
- fine-mesh sieve
- large nonstick skillet

ALLERGENS

Egg (1), Wheat (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 740kcal, Fat 33g, Carbs 75g, Protein 36g



1. Cook rice

Fill a medium saucepan with **salted water** and bring to a boil. Add **all of the rice** and boil (like pasta!), stirring occasionally, until just tender, about 12 minutes. Drain in a fine-mesh sieve, rinse with cold water, and drain well again.

Spread out rice on a paper towel-lined plate or sheet pan to dry and cool.



2. Prep ingredients & sauce

Trim ends from **scallions**, then thinly slice.

In a small bowl, whisk to combine **all of the stir-fry sauce**, **2 tablespoons water**, and **1 teaspoon vinegar**.

Use your fingers or two forks to break up **pork** into bite-sized pieces.



3. Scramble eggs

In a small bowl, beat **2 large eggs** and season with **salt** and **pepper**.

Heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add eggs and scramble until soft curds form, about 1 minute. Transfer to a plate and break into large pieces, if necessary.



4. PORK VARIATION

Heat **2 teaspoons oil** in same skillet over medium-high. Add **pork** and **a pinch each of salt and pepper**. Cook until lightly golden, 3–5 minutes. Add **½ teaspoon granulated garlic** and **⅔ of the scallions**. Cook, stirring occasionally, until fragrant and pork is heated through, 1 minute. Transfer to plate with **eggs**. Wipe out skillet.



5. Finish & serve

To same skillet, add **rice**, **sauce mixture**, and **2 tablespoons oil**. Cook over high heat, pressing down with a spatula to crisp rice, and tossing occasionally until warmed through, 2–3 minutes. Return **pork and eggs** to skillet. Cook, stirring, until combined and warmed through, about 1 minute.

Garnish **pork fried rice** with **remaining scallions**. Enjoy!



6. Make it ahead!

Making the rice a day ahead not only speeds up this already speedy dinner, but allows for optimal crispness. Cooked rice dries out as it sits, so using rice that's a day old reduces your chances of ending up with wet and sticky fried rice. Keep cooked rice in an airtight container in the fridge. When you're ready to cook, rub the rice between your fingers to break up any clumps.