



Sweet & Sour Pork with Rhubarb

Pineapple & Jasmine Rice

 1h  2 Servings

You may be most familiar with rhubarb as a bit of a dessert sidekick—allow us to reintroduce you! Here the sour veggie (yes, veggie!) joins forces with pineapple, scallion, onion, and crispy fried pork and coats this stir-fry in a dreamy pink hue. We trust that this sweet & sour pork will forever change your perception of rhubarb and get you thinking...what else can rhubarb do?

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 (or gluten-free alternative)
- neutral oil

Tools

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

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1050kcal, Fat 39g, Carbs 147g, Protein 36g



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!