

DINNERLY



Orange Pork with Snow Peas & Steamed Rice



20-30min



2 Servings

Knock knock. Who's there? Orange. Orange who? Orange pork stir-fry with snow peas & steamed rice. We promise this recipe is better than our jokes. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 4 oz snow peas
- 1 piece fresh ginger
- 1 orange
- 2 oz teriyaki sauce ^{1,2}
- 10 oz pkg pork strips

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- neutral oil
- all-purpose flour ²
- garlic

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 640kcal, Fat 20g, Carbs 81g, Protein 37g



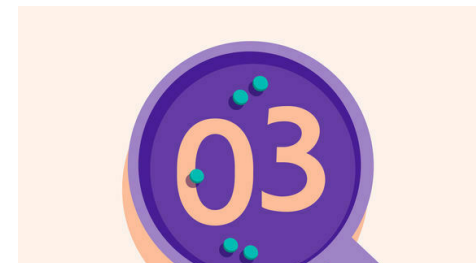
1. Cook rice

Place **1¼ cups water, rice,** and **½ teaspoon salt** in a small saucepan. Bring to a boil over high heat, then cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



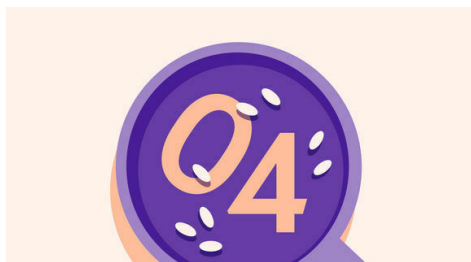
2. Prep ingredients & sauce

Trim stem ends from **snow peas**, then halve crosswise. Finely chop **2 teaspoons each of ginger and garlic**. Using a peeler, peel **4 (1-inch) orange zest strips**. Squeeze **3 tablespoons orange juice** into a medium bowl. Stir in **teriyaki sauce, 2 tablespoons water,** and **2 teaspoons vinegar**.



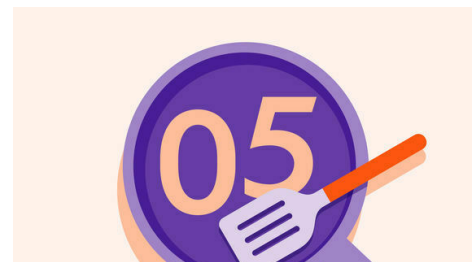
3. Stir-fry snow peas

Heat **1 teaspoon oil** in a medium nonstick skillet over high. Add **snow peas** and a **pinch of salt**; cook, stirring, until crisp tender, 1–2 minutes. Transfer to a plate and reserve skillet.



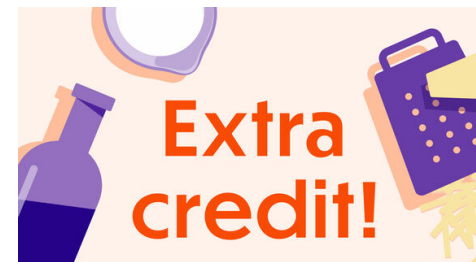
4. Season & brown pork

Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork, chopped ginger and garlic, orange zest strips,** and a **pinch each of salt and pepper**; cook, stirring occasionally, until pork is browned and almost cooked through, 2–3 minutes. Stir **1 teaspoon flour** into skillet; cook, stirring to coat pork, about 1 minute.



5. Finish & serve

Stir **sauce** to recombine, then add to skillet with **pork**. Cook, scraping up any browned bits from the bottom, until sauce is slightly reduced and pork is cooked through, 1–2 minutes. Stir in **snow peas**. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork. Serve **orange pork stir-fry** over **rice** (remove orange peels, if desired). Enjoy!



6. Crunch, crunch!

Top with sesame seeds or chopped toasted cashews. Or, if you have them handy, throw in some drained sliced water chestnuts for some added crunch.