



## Sweet & Sour Pork

with Rice & Peanuts



ca. 20min



2 Servings

Inspired by our favorite Chinese take-out, this fast and flavorful dish hits all the right notes for a busy weeknight. We pair bell peppers and onions with quick-cooking pork strips—but the magic is in the sweet and sour sauce! Pineapple adds brightness and Sriracha adds a kick of sweet heat. Crunchy peanuts and fresh cilantro garnish the top. The result is quicker than delivery, and tastier too!



## What we send

- 5 oz jasmine rice
- 1 bell pepper
- 1 yellow onion
- 10 oz pkg pork strips
- 2 oz sweet & sour sauce <sup>1</sup>
- ¼ oz cornstarch
- 4 oz pineapple cup
- 2 pkts Sriracha
- 1 oz salted peanuts <sup>2</sup>
- ¼ oz fresh cilantro

## What you need

- kosher salt & ground pepper
- neutral oil

## Tools

- small saucepan
- medium nonstick skillet

## Allergens

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

## Nutrition per serving

Calories 760kcal, Fat 32g, Carbs 89g, Protein 39g



### 1. Cook rice

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



### 2. Prep ingredients

Meanwhile, halve **pepper**, remove stem and seeds, and cut into 1-inch pieces. Halve **onion** and cut one half into 1-inch pieces (save rest for own use).



### 3. Sear veggies

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **veggies** and **a pinch each of salt and pepper**; cook, stirring occasionally, until softened and just starting to brown, 5-7 minutes. Transfer to bowl.

Meanwhile, pat **pork strips** dry and season with **salt** and **pepper**.



### 4. Sear pork strips

Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork strips** and cook, without stirring, until well browned on one side, about 3 minutes. Stir and continue to cook until pork is cooked through, about 2 minutes more.

In a small bowl, whisk to combine **sweet and sour sauce**, **2 tablespoons water**, and **1 teaspoon cornstarch**.



### 5. Make sauce

To skillet with **pork**, add **pineapple and juice**, **sweet and sour sauce mixture**, and **1-2 packets Sriracha**, if desired; bring to a simmer, stirring, until sauce thickens (about 30 seconds). Reduce heat to medium-low.

Return **veggies** to skillet and turn to coat. If sauce is too thick, thin out with **water**, 1 tablespoon at a time. Season to taste with **salt** and **pepper**.



### 6. Finish & serve

Coarsely chop **peanuts**. Coarsely chop **cilantro leaves and stems**.

Fluff **rice** with a fork and spoon onto plates. Top with some of the **sweet and sour pork**. Garnish with **chopped peanuts and cilantro**. Enjoy!