



## Stir-Fried Sausage & Rice

with Chinese Broccoli & Green Beans



20-30min



2 Servings

Chinese broccoli (also known as gai-lan) is best described as a combination of kale and broccolini. It has dark green leaves, a thick stem, and small florets—it has an earthy, pleasantly bitter flavor that adds a ton of flavor and texture to stir-fries and soups.



## What we send

- 7 oz jasmine rice
- 1 oz fresh ginger (use half)
- ½ lb green beans
- ½ lb Chinese broccoli
- 1 oz scallions
- ½ lb uncased hot Italian sausage
- 1 pkt turkey broth concentrate
- 1.7 oz rice vinegar

## What you need

- kosher salt & ground pepper
- neutral oil, such as vegetable
- sugar

## Tools

- fine-mesh sieve
- small saucepan
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

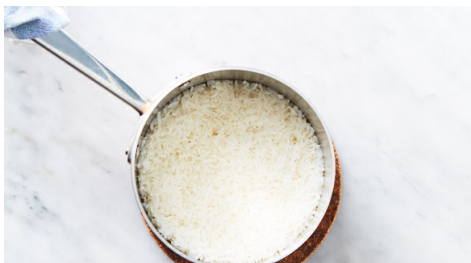
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

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

## Nutrition per serving

Calories 690kcal, Fat 18g, Carbs 100g, Proteins 29g



### 1. Cook rice

Rinse **rice** in fine-mesh sieve until water runs clear. Add to a small saucepan, along with **1½ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and cover to keep warm.



### 2. Prep ingredients

Meanwhile, peel and finely chop **half of the ginger** (save rest for own use). Trim **green beans**, then cut into 2-inch lengths. Remove **Chinese broccoli leaves** from **stems**. Stack **leaves** and roll like a cigar, then cut into ½-inch thick ribbons. Thinly slice **stems**. Trim **scallions**, then thinly slice on an angle.



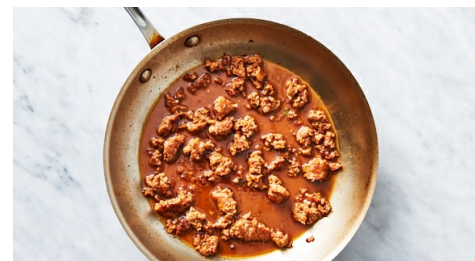
### 3. Cook veggies

Heat **1 tablespoon oil** in a large skillet over medium-high until shimmering. Add **chopped ginger, green beans, broccoli stems, half of the scallions, and a generous pinch each salt and pepper**. Cook, stirring, until crisp-tender, 3-4 minutes. Add **broccoli leaves and 1 tablespoon water**; cook, stirring, until wilted, about 2 minutes. Transfer to a medium bowl. Wipe out skillet.



### 4. Brown sausage

Heat **1 teaspoon oil** in same skillet over medium-high. Add **sausage** and cook, breaking up large pieces with a spoon, until browned and cooked through, 4-5 minutes. As the sausage cooks, whisk to combine **turkey broth concentrate** and **1 cup water** in a measuring cup or small bowl.



### 5. Add vinegar & broth

Add **2 teaspoons sugar** to **sausage** in skillet. Cook, stirring, until sausage is deeply browned, 1-2 minutes. Add **rice vinegar** and cook, stirring, until reduced by half, about 30 seconds. Add **turkey broth** to skillet. Increase heat to high and cook, scraping up browned bits with a spoon, until reduced by half, about 5 minutes.



### 6. Finish & serve

Return **vegetables** to skillet. Cook, stirring, until warm, about 1 minute. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork, then spoon into bowls. Top with **stir-fried sausage** and **vegetables**, and garnish with **remaining scallions**. Enjoy!