

DINNERLY



Ginger Teriyaki Pork Chop & Snow Peas with Jasmine Rice



30min



2 Servings

Knock, knock. Who's there? Justin. Justin, who? Justin time to dive right into this sticky-sweet teriyaki ribeye pork chop with crisp snow peas and fluffy rice. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 piece fresh ginger
- 4 oz snow peas
- 12 oz pkg ribeye pork chop
- 2 oz teriyaki sauce ^{1,2}

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- sugar
- white wine vinegar (or apple cider vinegar)

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

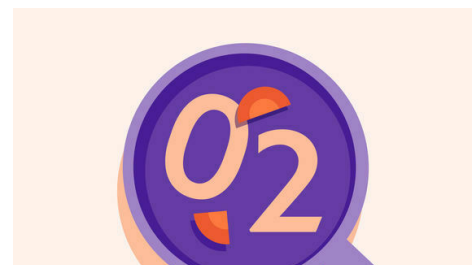
NUTRITION PER SERVING

Calories 820kcal, Fat 32g, Carbs 82g, Protein 45g



1. Cook rice

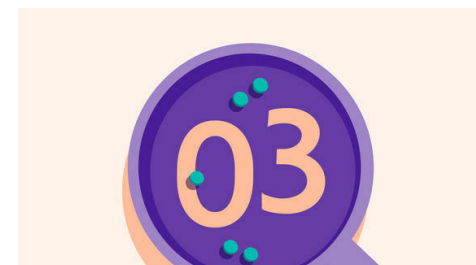
In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat, then cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

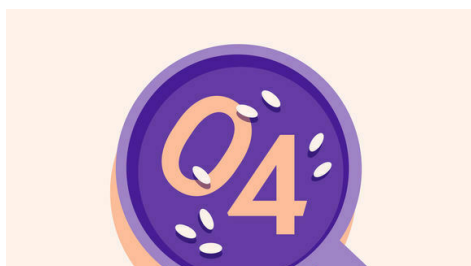
Meanwhile, finely chop **½ teaspoon garlic**. Peel and finely chop **half of the ginger** (save rest for own use). Trim ends from **snow peas**, then thinly slice lengthwise.

Pat **pork chops** dry, then season all over with **salt** and **pepper**.



3. Cook snow peas

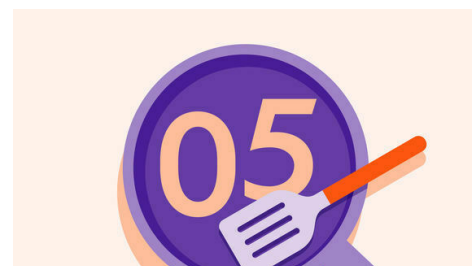
Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **snow peas, chopped garlic**, and **a pinch each of salt and pepper**. Cook, stirring occasionally, until bright green and tender, 1–2 minutes. Transfer to a bowl; cover to keep warm. Wipe out skillet.



4. PORK CHOP VARIATION

Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork chops** and cook until golden brown and medium (145°F internally) or longer if desired, 2–3 minutes per side. Transfer to a plate.

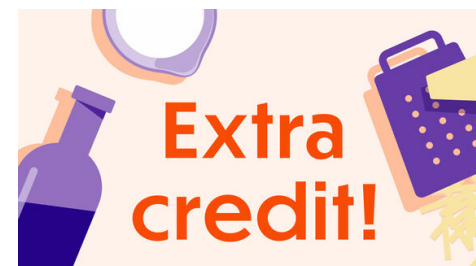
Heat **1 tablespoon oil** in skillet over medium-high. Add **chopped ginger, 1 tablespoon sugar**, and **1 teaspoon vinegar**; cook, stirring, until fragrant, about 30 seconds.



5. Make sauce & serve

Add **teriyaki sauce** to skillet with **ginger**; cook until sauce is slightly thickened, about 30 seconds. Add **pork and any resting juices**; cook, turning, until coated in sauce, about 30 seconds more. Fluff **rice** with a fork.

Serve **teriyaki pork** and **snow peas** over **rice**. Spoon any **teriyaki sauce** in skillet over top. Enjoy!



6. Crunch, crunch!

We love a good bowl of fluffy rice. Fluffy rice gets us. But, sometimes we like to swap it out for a bed of crispy golden rice. Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add cooked rice, spreading in a single layer (without pressing down), and cook undisturbed until golden and crisp, 5–7 minutes. (Check bottom as rice can burn quickly).