

DINNERLY



Ginger Pork Fried Rice with Pickled Radish & Scallions



20-30min



2 Servings

"Um, yes, hello. I'd like to place an order for delivery. One large order of pork fried rice"—are words you'll never have to say again thanks to this genius recipe. This healthier homemade version includes slightly crispy rice, savory ground pork, tamari, and fresh ginger. AND we threw in pickled radishes and scallions to add some brightness to your day. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 radish
- 1 bunch scallions
- ¼ oz granulated garlic
- 1 piece fresh ginger
- 10 oz pkg ground pork
- 2 (½ oz) tamari soy sauce ¹

WHAT YOU NEED

- kosher salt
- sugar
- white wine vinegar (or apple cider vinegar)
- neutral oil

TOOLS

- small saucepan
- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 550kcal, Fat 12g, Carbs 67g, Protein 35g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Spread out on a paper-towel lined plate or baking sheet to dry and cool until step 5.



2. Prep ingredients

Trim ends from **radishes** and **scallions**; thinly slice. In a medium bowl, stir to combine **radishes**, **half of the scallions**, **1 tablespoon vinegar**, **1 teaspoon sugar**, and **½ teaspoon salt**. Set aside, stirring occasionally, until ready to serve.

Peel and thinly slice **half of the ginger** (save rest for own use). Stack slices; cut into thin matchsticks.



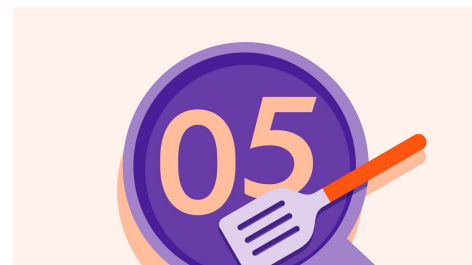
3. Sauté aromatics

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **ginger**, **¼ teaspoon granulated garlic**, and **remaining scallions**; cook, stirring, until softened, 3–4 minutes.



4. Brown pork

Add **pork** and **½ teaspoon salt** to skillet with **aromatics**; cook, breaking up meat into smaller pieces, until cooked through and browned in spots, about 5 minutes.



5. Finish & serve

Add **rice** to skillet with **pork** (if skillet looks dry, add 1 tablespoon oil); stir to combine. Cook, pressing down with a spoon to crisp rice and tossing occasionally, until most of the rice is crispy, 6–8 minutes. Stir in **all of the tamari**.

Serve **ginger pork fried rice** with **pickled radish and scallions** over top. Enjoy!



6. Spice it up!

Top with some Sriracha or chili garlic sauce before serving for a kick of heat!