

MARLEY SPOON



Pork Shogayaki Bowls

with Fresh Ginger, Scallions & Sesame Seeds



20-30min



2 Servings

A classic meat & rice bowl is at the top of our list for Asian comfort food. We keep things simple but flavorful with this shogayaki bowl, combining tender pork strips with onion and a sweet and savory sauce of fresh ginger, mirin, tamari, and sugar. Fluffy jasmine rice soaks it up all perfectly, while scallions and sesame seeds add a crunchy bite.

What we send

- 5 oz jasmine rice
- 10 oz pkg pork strips
- ¼ oz cornstarch
- 2 scallions
- 1 yellow onion
- 1 piece fresh ginger
- 2 (1 oz) mirin
- 2 (½ oz) tamari soy sauce ²
- ¼ oz pkt toasted sesame seeds ¹

What you need

- sugar
- neutral oil
- kosher salt

Tools

- small saucepan
- microplane or grater
- medium nonstick skillet

Cooking tip

Top your bowl with a poached or fried egg if desired!

Allergens

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

Nutrition per serving

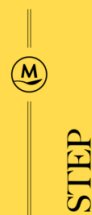
Calories 640kcal, Fat 23g, Carbs 77g, Protein 36g



1

1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. 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

2. Prep pork & sauce

Pat **pork** dry. In a medium bowl, toss pork with **cornstarch** until evenly coated.

Trim **scallions** and thinly slice, keeping dark greens separate. Thinly slice **half of the onion** (save rest for own use). Into a small bowl, finely grate **1 tablespoon ginger**. Stir in **mirin**, **tamari**, and **1 teaspoon sugar**.



3

3. Cook onions

In a medium nonstick skillet, heat **½ tablespoon oil** over medium heat. Add **onions** and **a pinch of salt**. Cook, stirring occasionally, until onions are softened and just starting to brown, 3-4 minutes. Transfer to a separate bowl.



4

4. Cook pork

Add **1 tablespoon oil** to skillet and heat over medium-high. Add **pork** in a single layer and cook, undisturbed, until browned on the bottom, 2-3 minutes. Stir and continue to cook until pork is nearly cooked through with a few spots of pink remaining, 1-2 minutes more.



5

5. Finish & serve

Add **onions**, **scallion whites**, and **sauce mixture** to skillet; scrape bottom of skillet with a spatula to deglaze. Cook until sauce is lightly thickened and coats **pork**, 1-2 minutes. Remove from heat; season to taste with **salt**, if desired.

Fluff **rice** with a fork and divide between bowls. Top with **pork** and sprinkle with **scallion greens** and **sesame seeds**. Enjoy!



6. Add some heat!

If you're a fan of spice, drizzle your bowl with Sriracha or sprinkle some chili flakes to bring a little heat to your life!