



Stir-Fried Pork Congee

with Spinach, Crisp Shallots & Ginger



30min



2 Servings

Congee, a traditional Chinese rice porridge, is the perfect example of comfort in a bowl. The dish is usually served as a hearty, nutritious breakfast. We love congee as a savory breakfast-for-dinner option, and top ours with stir-fried pork strips, tender baby spinach, crispy shallots and ginger, and a drizzle of sesame oil.

What we send

- 5 oz jasmine rice
- 1 piece fresh ginger
- 2 scallions
- 1 shallot
- 2 (½ oz) tamari soy sauce ²
- 5 oz baby spinach
- ½ oz toasted sesame oil ¹
- 10 oz pkg pork strips
- 1 pkt crushed red pepper

What you need

- kosher salt
- apple cider vinegar (or red wine vinegar)
- sugar
- neutral oil, such as vegetable

Tools

- fine-mesh sieve
- medium pot
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 820kcal, Fat 43g, Carbs 76g, Protein 38g



1. Prep rice & ginger

Rinse **rice** in a fine-mesh sieve until water runs clear. Peel and thinly slice **ginger**, then stack slices and cut into fine matchsticks. In a medium pot, combine rice, half of the ginger, **6 cups water**, and **1 teaspoon salt**; cover and bring to a boil over high heat.



4. Make toppings

While **rice** cooks, heat **1 teaspoon neutral oil** in a medium nonstick skillet over medium-high. Add **spinach** and a **pinch of salt**. Cook until wilted. Transfer to a plate and wipe out skillet. Add **¼ neutral cup oil** to skillet, and heat until shimmering. Add **shallots** and **remaining ginger**. Cook, stirring occasionally, until golden and crisp, 5-6 minutes.



2. Cook rice

Once boiling, uncover **rice**, and reduce heat to medium-high. Cook, stirring frequently, until rice is porridge-like and breaking apart, 20-25 minutes. Season to taste with **salt**. Cover to keep warm.



5. Stir-fry pork

Use a slotted spoon to transfer to a small bowl, leaving **oil** in the pan. Add **1 teaspoon sesame oil** and **pork** to skillet in a single layer. Cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Add **scallions**, then **tamari mixture** and cook until pork is glazed, about 3 minutes.



3. Prep ingredients

Meanwhile, pat **pork** dry. Trim **scallions**, then thinly slice. Peel and thinly slice **shallot**, separating into rings. In a small bowl, stir to combine **all of the tamari**, **1 teaspoon vinegar**, and **1 teaspoon sugar** until sugar is dissolved.



6. Assemble & serve

Spoon **congee** into bowls and top with **spinach**, **pork**, **fried shallots and ginger**, **remaining sesame oil**, and a **sprinkle of pepper flakes**, if desired. Enjoy!