



## Take-Out Style: Stir-Fried Pork & Veggies

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

- 5 oz jasmine rice
- 1 oz fresh ginger (use half)
- ½ lb green beans
- ½ lb Chinese broccoli
- 1 oz scallions
- 10 oz pkg ground pork
- crushed red pepper
- 1 pkt turkey broth concentrate
- 1.7 oz rice vinegar

## What you need

- kosher salt & ground pepper
- neutral oil
- sugar

## Tools

- 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.

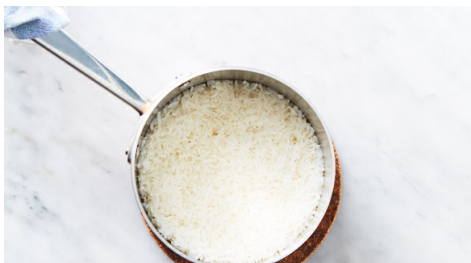
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

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

## Nutrition per serving

Calories 670kcal, Fat 17g, Carbs 90g, Proteins 37g



### 1. Cook rice

Place **rice** in a small saucepan along with **1½ cups water** and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



### 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 pieces. Remove **Chinese broccoli leaves** from stems, then stack leaves, roll like a cigar, and cut into ½-inch thick ribbons; thinly slice **stems**. Trim **scallions**, then thinly slice on an angle.



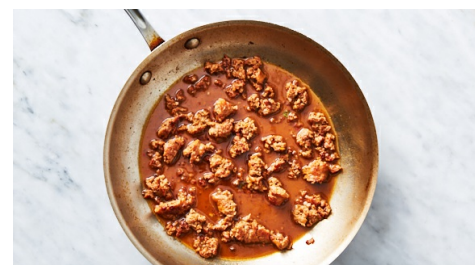
### 3. Cook veggies

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 of 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. Cook pork

Heat **1 teaspoon oil** in same skillet over medium-high. Add **ground pork**; season with **salt, pepper, and a pinch of crushed red pepper flakes**. Cook, breaking up large pieces with a spoon, until browned and cooked through, 4-5 minutes. As the pork cooks, whisk together **turkey broth concentrate** and **1 cup water** in a liquid measuring cup or small bowl.



### 5. Cook sauce





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



### 6. Finish & serve

Return **vegetables** to skillet with **pork** and cook over medium-high heat, stirring, until warmed through, about 1 minute; season to taste with **salt** and **pepper**. Add additional **crushed red pepper flakes**, if desired. Fluff **rice** with a fork, then spoon into bowls. Top with **stir-fried pork and vegetables**. Garnish with **remaining scallions**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)     **#marthaandmarleyspoon**