



## Pork and Basil Eggplant

with Steamed Rice



30-40min



2 Servings

One of our favorite ways to eat ground pork is extra-crispy, browned in a skillet, and then flavored with a rich sauce of tamari, garlic, ginger, and vinegar. Eggplant, that gorgeous purple globe, gets chopped up and sautéed, adding soft pockets to the mix. Fresh basil is super fragrant and perfumes the dish in all the best ways. Cook, relax, and enjoy!



## What we send

- eggplant
- rice vinegar
- large clove garlic
- basmati rice
- medium red onion
- fresh ginger
- ground pork
- fresh basil

## What you need

- coarse salt
- freshly ground black pepper

## Tools

- large skillet
- small saucepan

**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 710.0kcal, Fat 19.1g, Proteins 40.1g, Carbs 89.1g



### 1. Prep eggplant

Cut eggplant into ½-inch cubes. Halve, peel, and thinly slice red onion. Peel and finely chop ginger and garlic.



### 2. Cook rice

Combine rice, 1½ cups water, and a pinch of salt in a small saucepan. Bring to a boil, stir once, and cover. Reduce heat to low and cook until water is absorbed and rice is tender, about 15 minutes. Remove from heat and keep covered until ready to serve.



### 3. Cook pork

Meanwhile, heat 1 tablespoon oil in large skillet over medium-high. Add pork and cook, breaking up with a wooden spoon and scraping the bottom of the skillet, until cooked through, browned, and crispy in spots, 4–5 minutes. Using a slotted spoon, transfer pork to a plate.



### 4. Cook eggplant

Add 2 tablespoons oil to same skillet. When shimmering, add eggplant and cook, stirring occasionally, until eggplant is browned and beginning to soften, about 5 minutes.



### 5. Finish eggplant

Add 1 tablespoon oil to skillet along with onion, ginger, and garlic. Cook, stirring often, until onions and eggplant are tender, about 3 minutes more. Return pork to skillet and add tamari and vinegar. Cook, stirring, until liquid is almost completely reduced, about 2 minutes.



### 6. Finish & Serve

Pick basil leaves from stems and add almost all to eggplant; stir to combine. Serve eggplant mixture over rice and top with remaining basil. Enjoy!