

DINNERLY



Spicy Pork & Chinese Broccoli with Rice and Chili Garlic Sauce



Cooking Time



2 Servings

Chinese broccoli makes this a more interesting version of your favorite Chinese take-out; we're big fans because it's like getting two vegetables in one! The tender stems act as a crunchy element, similar to broccolini, and the peppery-mustardy punch to the leaves is always an interesting flavor element. Stir-fried with a sweet and spicy chili-garlic sauce and served atop a bed of sticky rice. ...

WHAT WE SEND

- sushi rice
- Chinese broccoli
- scallions
- ground pork
- packets chili garlic sauce

WHAT YOU NEED

- all-purpose flour ¹
- coarse salt
- freshly ground pepper
- sugar

TOOLS

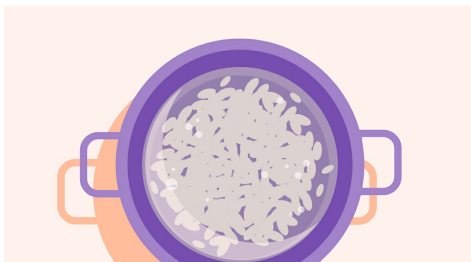
- fine-mesh sieve
- large skillet
- small pot

ALLERGENS

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

NUTRITION PER SERVING

Energy 726.0kcal, Fat 39.5g, Proteins 24.4g, Carbs 66.9g



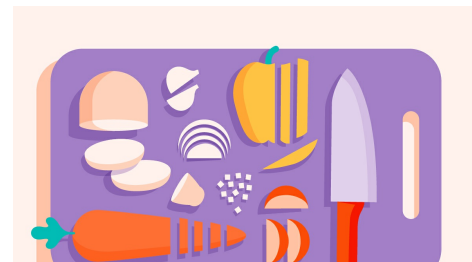
1. Make rice

In a fine mesh sieve, rinse **rice** under cold water until water runs clear. In a small saucepan, combine **rice**, **1 cup water**, $\frac{1}{4}$ **teaspoon salt**, and bring to a boil. Cover, reduce heat, and simmer until water is absorbed and rice is tender, about 17 minutes. Fluff with a fork.



4. Brown pork

Heat **1 tablespoon oil** over medium-high until shimmering. Add **pork**, **all but 2 tablespoons scallions**, $\frac{1}{2}$ **teaspoon salt**, and **a few grinds pepper**. Cook, stirring frequently, until pork is cooked though, about 4 minutes. Add **remaining chili garlic sauce** to pork; stir to combine.



2. Prep ingredients

Meanwhile, slice **thick broccoli stems** $\frac{1}{4}$ -inch thick on the bias. Slice **leaves** into wide ribbons. Trim ends from **scallions**, then thinly slice. In a medium bowl, whisk **1 packet chili-garlic sauce** and $\frac{1}{2}$ **teaspoon sugar** in $\frac{1}{2}$ **cup water** until sugar dissolves (reserve for step 5).



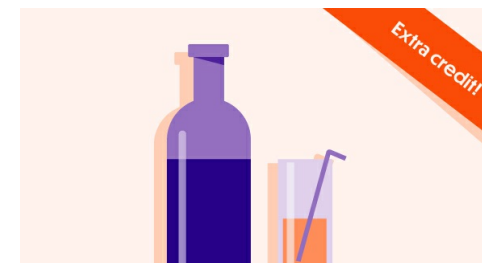
5. Finish & serve

Add **1 tablespoon flour** and cook, stirring frequently, 1 minute. Add **dissolved sugar-chili garlic sauce**, cook until reduced by half, about 30 seconds. Add **broccoli** back to skillet, cook 1 minute more, stirring to coat broccoli in sauce. Divide **rice** between bowls. Top with **pork** and **broccoli**, and garnish with **remaining scallions**.



3. Cook broccoli

In a large skillet, heat **1 tablespoon oil** over medium-high until shimmering. Add **broccoli stems** and cook until crisp-tender, about 3 minutes. Add **leaves** along with $\frac{1}{2}$ **cup water**. Cook until leaves are tender, 4 minutes more. Transfer to a medium bowl. Return skillet to stove.



6. Sip

Dishes with a bit of a kick, like this one starring chili garlic sauce, usually are best washed down with a refreshing bottle of beer. Make sure it's well chilled and if you're feeling fancy, pour it into a big tall glass for maximum enjoyment.