

DINNERLY



Spicy Pork & Chinese Broccoli with Rice and Chili Garlic Sauce



Cooking Time



4 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

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

WHAT YOU NEED

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

TOOLS

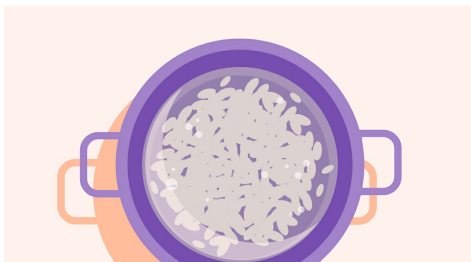
- fine-mesh sieve
- large skillet
- small pot

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



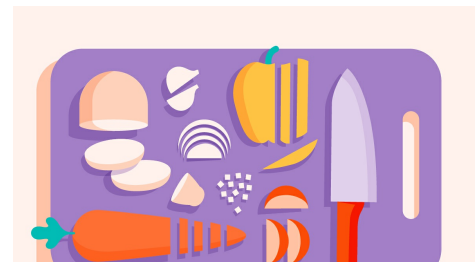
1. Make rice

In a fine mesh sieve, rinse **rice** under cold water until water runs clear. In a medium saucepan, combine **rice, 2 cups water, ½ 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.



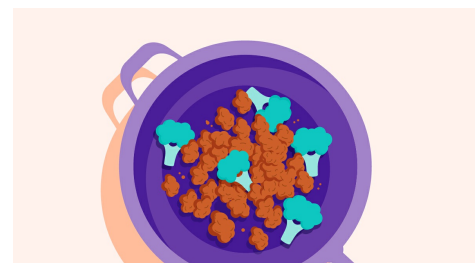
4. Brown pork

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



2. Prep ingredients

Meanwhile, slice **thick broccoli stems** ¼-inch thick on the bias. Slice **leaves** into wide ribbons. Trim ends from **scallions**, then thinly slice. In a medium bowl, whisk **2 packets chili-garlic sauce and 1 teaspoon sugar** in **1 cup water** until sugar dissolves (reserve for step 5).



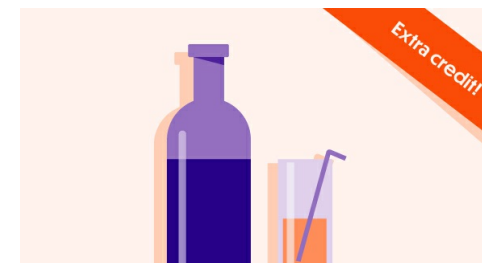
5. Finish & serve

Add **2 tablespoons flour** and cook 1 minute more. Add **dissolved chili garlic sauce** and reduce by half, about 30 seconds. Add **broccoli** and 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 **2 tablespoons oil** over medium-high until shimmering. Add **broccoli stems** and cook until crisp-tender, about 3 minutes. Add **leaves** along with ½ **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.