



Stir-Fried Sausage and Rice

with Chinese Broccoli and Green Beans



20-30min



4 Servings

In this East-meets-West stir-fry, spicy Italian pork sausage, green beans, Chinese broccoli, and a tangy sauce are served over fluffy jasmine rice. Sprinkling the cooked sausage with a touch of sugar adds an element of caramel sweetness to the sauce. Deglazing the pan with rice vinegar and then turkey broth add tangy and savory elements that curb the sweetness and balance the sauce. Cook, relax...

What we send

- green beans
- turkey broth concentrate
- scallions
- rice vinegar
- hot Italian sausage
- jasmine rice
- Chinese broccoli
- fresh ginger

What you need

- kosher salt & ground pepper
- sugar

Tools

- fine-mesh sieve
- 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.

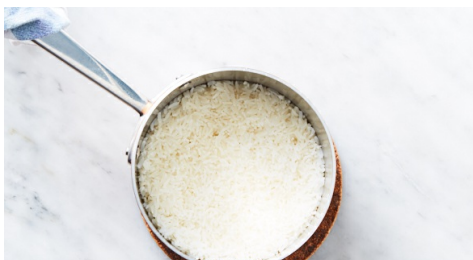
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Energy 547.0kcal, Fat 17.2g, Proteins 25.3g, Carbs 71.3g



1. Cook rice

Rinse **rice** in fine-mesh sieve until water runs clear. Add to a medium saucepan, along with **2 cups water** and **1 teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



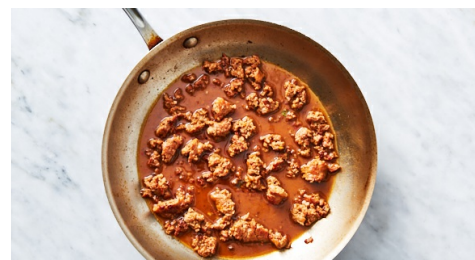
4. Brown sausage

Wipe out skillet and heat **2 teaspoons oil** over medium-high. Add **sausage** and cook, breaking up large pieces with a spoon, until browned and cooked through, 4-5 minutes. As the sausage cooks, whisk together **turkey broth concentrate** and **1½ cups water** in a measuring cup or small bowl.



2. Prep ingredients

Meanwhile, peel and finely chop **ginger**. Trim stem ends from **green beans**, then cut into 2-inch lengths. Remove **Chinese broccoli leaves** from stems. Stack **leaves** and roll like a cigar, then cut into ½-inch ribbons. Thinly slice **stems**. Trim ends from **scallions**, then thinly slice on an angle.



5. Add vinegar & broth

Add **4 teaspoons sugar** to **sausage** in skillet. Cook until sausage is deeply browned, about 2 minutes. Add **rice vinegar** and cook until reduced by half, about 30 seconds. Add **prepared turkey broth** to skillet. Increase heat to high and cook, scraping up browned bits with a wooden spoon, until reduced by half, 5-6 minutes.



3. Stir-fry veggies

Heat **2 tablespoons oil** in a large skillet over medium-high until shimmering. Add **ginger, green beans, broccoli stems, ½ of scallions**, and a **generous pinch each salt and pepper**. Stir-fry until crisp-tender, 4-5 minutes. Add **broccoli leaves** and **2 tablespoons water**; cook until wilted, 2 minutes, reducing heat if browning too quickly. Transfer to a large bowl.



6. Finish & serve

Return **vegetables** to skillet. Cook, stirring, until warm, about 1 minute. Season to taste with **salt and pepper**. Fluff **rice** with a fork, then spoon into bowls. Top with **sausage** and **vegetables**, and garnish with **remaining scallions**. Enjoy!