



DINNERLY



Ginger Pork Fried Rice with Pickled Radish & Scallions

 20-30min  4 Servings

"Um, yes, hello. I'd like to place an order for delivery. One large order of pork fried rice."- are words you'll never have to say again thanks to this genius recipe. We've improved your take-out pork fried rice by making a healthier homemade version that includes slightly crispy rice, savory ground pork, tamari, and fresh ginger. AND we threw in pickled radishes and scallions. We've got you co...

WHAT WE SEND

- fresh ginger
- garlic
- scallion
- ground pork
- jasmine rice
- red radish

WHAT YOU NEED

- coarse kosher salt
- sugar
- white wine vinegar ¹⁷

TOOLS

- fine-mesh sieve
- large nonstick skillet
- medium saucepan

ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 490.0kcal, Fat 13.0g, Proteins 30.0g, Carbs 62.0g



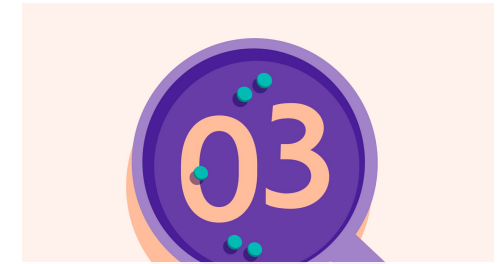
1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Add to a medium saucepan along with **2½ cups water**, and **a pinch of salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Let sit 5 minutes before uncovering.



2. Prep ingredients

Trim ends from **radishes** and thinly slice. Trim ends from **scallions** and thinly slice. In a medium bowl, toss radishes, **half of the scallions**, **2 tablespoons vinegar**, **2 teaspoons sugar**, and **1 teaspoon salt**. Peel and finely chop **2 large garlic cloves**. Peel and thinly slice **ginger**; stack slices, then cut into thin matchsticks.



3. Sauté aromatics

Heat **1 tablespoon oil** in a large nonstick skillet, over medium-high. Add **garlic**, **ginger**, and **remaining scallions** and cook, stirring, until softened, 3–4 minutes.



4. Brown pork

Add **pork** and **1 teaspoon salt** to skillet and cook, breaking up into large pieces, until pork is cooked through and browned in spots, about 7 minutes.



5. Finish & serve

Add **rice** to skillet (adding 1–2 tablespoons oil if skillet looks dry) and stir to combine. Cook, pressing down with a spoon to allow rice to crisp, tossing occasionally and repeating, until most of the rice is crispy, 8–10 minutes; stir in **tamari**. Top **fried rice** with **pickled radishes and scallions**. Enjoy!



6. Spice it up!

Top with some Sriracha or chili garlic sauce for a kick!