

DINNERLY

Sticky pork stir fry d81 hero3 cw50 badge

Honey Pork Stir-Fry with Snow Peas & Sushi Rice

 ca. 20min  4 Servings

If you want to feel like a kitchen ninja, master the art of the stir-fry. They are essential in any home cook's arsenal—especially if you like flavor and aren't into spending hours at the stove. This one has all of the right things going for it: sweet honey, salty tamari, savory pork, pillowy sushi rice, and a nice crispy crunch thanks to the snow peas. We've got you covered!

WHAT WE SEND

- fresh ginger
- garlic
- ground pork
- honey
- sushi rice
- snow peas

WHAT YOU NEED

- coarse kosher salt
- sugar

TOOLS

- fine-mesh sieve
- large skillet
- small saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 649.0kcal, Fat 28.5g, Proteins 25.4g, Carbs 71.6g



1. Cook rice

Rinse **sushi rice** in a fine-mesh sieve until water runs clear. Transfer to a medium saucepan 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 15 minutes. Remove from heat and let sit for 5 minutes. Cover to keep warm until step 5.



4. Add aromatics

Add **ginger** and **garlic** to **pork** in skillet and cook until fragrant, about 1 minute. Add **snow peas** and cook just until bright green and tender, about 2 minutes.



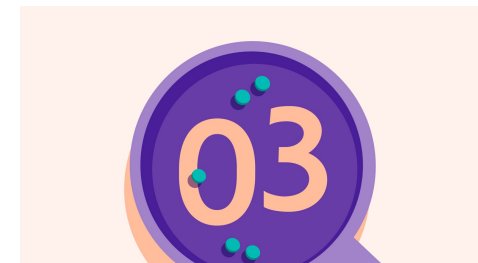
2. Prep ingredients

While rice cooks, peel and finely chop **ginger** and **3 large garlic cloves**. Trim stem ends from **snow peas**, then thinly slice lengthwise. In a small bowl, combine **all of the honey** and **tamari**, **2 teaspoons sugar**, and **1/3 cup water**; whisk until dissolved.



5. Add sauce & serve

Add **honey-tamari sauce** and bring to a simmer, scraping up any browned bits from bottom of skillet. Remove from heat and season to taste with **salt**. Fluff **rice**, then spoon into bowls and top with **crispy pork stir-fry**. Enjoy!



3. Crisp pork

Heat **3 tablespoons oil** in a large skillet over high until shimmering. Add **pork** and use a spoon to break up into large pieces. Continue to cook, without stirring, until pork is crispy and browned on one side, 4-5 minutes. Stir pork, breaking it into smaller pieces. Continue to cook until no longer pink, about 2 minutes. Spoon off **all but 1 tablespoon fat**.



6. Kids pitch-in!

This meal requires very little chopping and comes together really fast - making it perfect for all beginner cooks, including little ones! Kids can: whisk the sauce together in step 2, help break up the pork in step 3, and stir in the aromatics and sauce in steps 4 & 5!