

MARLEY SPOON



Ginger Pork Stir-Fry

with Jasmine Rice



20-30min



4 Portions

You'd be hard-pressed to find a diner who doesn't love a teriyaki stir-fry. With plenty of veggies and tender pork, this simple dish is a great addition to your weeknight repertoire. Served with ginger-infused jasmine rice, it's a fast feast that everyone will love.

What we send

- 1,6,17
- 17

What you'll require

- sea salt and pepper
- soy sauce ⁶
- water

Utensils

- fine grater
- medium saucepan with lid
- deep frypan or wok

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

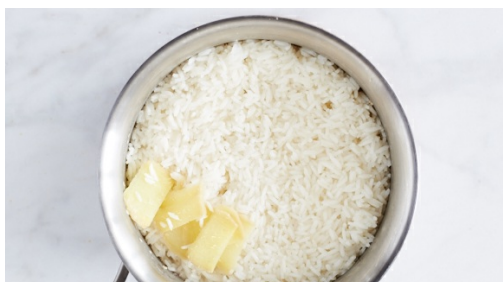
Due to extreme weather conditions across different growing regions we were unable to send coriander, as pictured. But don't worry the dish will be just as delicious with spring onion!

Allergens

Gluten (1), Soy (6), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 660kcal, Fat 15.9g, Carbs 81.3g, Proteins 42.3g



1. Cook rice

Cut 4 thin slices from the **ginger**. Rinse the **rice** until the water runs clear. Put in a medium saucepan with the ginger slices and **450ml water**, cover and bring to a simmer over medium heat. Reduce heat to low and cook for 12 mins or until tender and the water has absorbed. Turn off the heat and stand, covered, for 5 mins.



4. Stir-fry pork

Heat **3 tsp oil** in a large deep frypan over high heat. Stir-fry the **pork** and **marinade**, in batches, for 2-3 mins until browned and just cooked. Remove from the pan.



2. Marinate pork

Meanwhile, crush or finely chop the **garlic**. Peel and finely grate the **remaining ginger**. Combine half the garlic, half the ginger, **2 tsp cornflour** (the remaining cornflour won't be used in this dish), **1 tbs oil** and **1 tbs soy sauce** in a large bowl and season with **salt and pepper**. Add the **pork** and toss to combine.



5. Stir-fry vegetables

Heat **3 tsp oil** in the pan over high heat. Stir-fry the **remaining garlic and ginger** for 30 secs or until fragrant. Add the **carrot** and **2 tbs water** and stir-fry for 2-3 mins. Add the **beans** and **2 tbs water** and stir-fry for 1-2 mins until the vegetables are tender.



3. Prepare vegetables

Peel the **carrots**, halve lengthwise, then thinly slice. Trim and halve the **beans**. Thinly slice the **chilli**, discarding the seeds if less heat is desired. Finely slice the **spring onion** (see cooking tip).



6. Get ready to serve

Return the **pork** to the pan, add the **teriyaki sauce** and stir-fry for 1 min or until the pork and vegetables are coated in the sauce. Remove the **ginger slices** from the **rice** and fluff the rice with a fork. Divide the **ginger rice** and **stir-fry** among bowls. Scatter over the **spring onion** and **chilli**, if desired, to serve.