



# DINNERLY



FAST

NO ADDED GLUTEN

## Sticky Caramel Pork with Green Beans & Jasmine Rice

 ca. 20min  4 Servings

A sticky caramel sauce tastes good on just about anything, old shoes included! So it stands to reason that of course it's slammng when used as a sauce for savory ground pork. The pork, string beans, and gooey caramel sauce is served over rice and with chili garlic sauce on the side for those that like a little extra kick. We've got you covered!

#### WHAT WE SEND

- chili garlic sauce <sup>17</sup>
- green beans
- ground pork
- garlic
- jasmine rice
- fresh ginger

#### WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- sugar

#### TOOLS

- fine-mesh sieve
- large 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 770.0kcal, Fat 30.0g, Proteins 34.0g, Carbs 90.0g



#### 1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a medium saucepan with **2 cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low heat until water is absorbed and rice is tender, about 17 minutes. Cover to keep warm until ready to serve.



#### 2. Prep ingredients

Meanwhile, peel and finely chop **2 tablespoons ginger** and **2 large garlic cloves**. Combine chopped ginger and garlic on a cutting board and chop together until very fine. Trim stem ends from **green beans**.



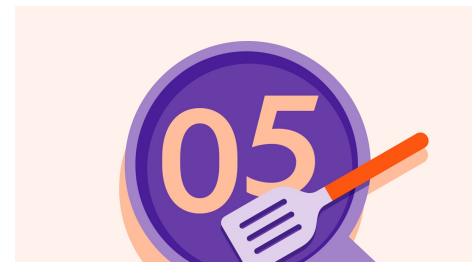
#### 3. Prep pork & sauté beans

In a medium bowl, combine **ginger, ginger, pork**, and **½ teaspoon salt**. Scoop into **18 (1-inch) meatballs**. Heat **1 tablespoon oil** in a large skillet over medium-high. Add **green beans** and stir-fry until browned in spots and crisp-tender, 5–6 minutes. Transfer to a plate.



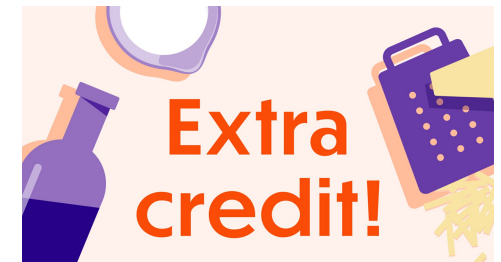
#### 4. Cook pork & make caramel

Heat **2 tablespoons oil** in same skillet over medium-high. Add **pork**; cook until browned and crispy. 5–6 minutes. Transfer to plate with **green beans**. Pour off fat from skillet. Add **½ cup sugar** and **¼ cup water** to skillet; cook, without stirring, over medium heat until melted. Simmer, swirling the pan occasionally, until sugar is honey-colored, 3–4 minutes.



#### 5. Finish & serve

Add **2 tablespoons of the tamari**, **1 packet of the chili sauce** (or none, depending on heat preference), and **1 tablespoon vinegar**; swirl to combine. Return **pork** and **green beans** to skillet and cook, stirring until **sauce** thickens and coats pork, 2–3 minutes. Spoon **rice** onto plates. Serve **stir-fry** over top. Drizzle with **more chili sauce** if desired. Enjoy!



#### 6. Make it ahead

Mix the garlic, ginger, and pork ahead of time and keep it in an airtight container in the fridge until you're ready to cook. You can also trim the green beans ahead.