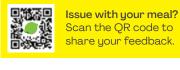
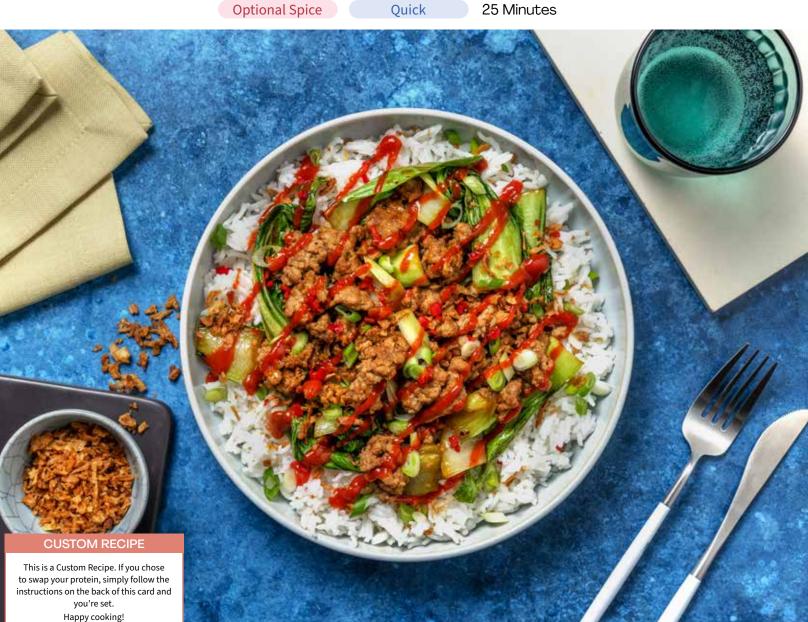


# Speedy Caramelized Pork Bowls

on Lemongrass-Scented Rice

25 Minutes







**Ground Pork** 





Jasmine Rice



Shanghai Bok Choy



Crispy Shallots



Ginger-Garlic Puree



Green Onion



Lemongrass



Red Chili Pepper



Vegetarian Oyster



**Brown Sugar** 



Sriracha

## Start here

- Before starting, add 1 <sup>1</sup>/<sub>4</sub> cups  $(2^{1/2} \text{ cups})$  water and  $^{1/8} \text{ tsp}$   $(^{1/4} \text{ tsp})$ salt to a medium pot.
- · Cover and bring to a boil over high heat.
- Wash and dry all produce.

#### Measurements 1 tbsp (2 tbsp) within steps





#### **Heat Guide for Step 5:**

- Mild: 1/8 tsp (1/4 tsp) Spicy: ½ tsp (1 tsp)
- Medium: ¼ tsp (½ tsp) • Extra-spicy: 1 tsp (2 tsp)
- **Bust out**

Measuring spoons, strainer, medium pot, measuring cups, large non-stick pan

### **Ingredients**

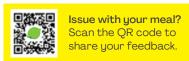
	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cups
Shanghai Bok Choy	226 g	452 g
Crispy Shallots	28 g	56 g
Ginger-Garlic Puree	2 tbsp	4 tbsp
Green Onion	2	4
Lemongrass	1	2
Red Chili Pepper 🤳	1	2
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Brown Sugar	2 tbsp	4 tbsp
Sriracha 🤳	2 tsp	4 tsp
Oil*		
Salt and Pepper*		

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 74°C/165°F.

#### Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.





#### Cook lemongrass rice

- Remove outer layer of lemongrass, then halve lengthwise. Place on a cutting board, cut-side down. Using the back of a spoon or a pot, forcefully hit lemongrass to crush.
- Using a strainer, rinse **rice** until **water** runs clear.
- Add rice and lemongrass to the boiling water, then reduce heat to medium-low. Cover and cook until rice is tender and liquid is absorbed, 12-14 min. (NOTE: Reduce heat to low if water is boiling over.)
- Remove from heat. Set aside, still covered.



#### Prep bok choy

• Separate **bok choy** leaves from stems. Place in a strainer and rinse under cool water. Pat dry with paper towels, then cut stems into 1-inch pieces.



- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1/2 tbsp (1 tbsp) oil, then pork. Break up pork into smaller pieces. Add **bok choy stems**. Cook, stirring often, until no pink remains, 4-5 min.\*\*
- Add brown sugar and ginger-garlic puree. Cook, stirring often, until **mixture** is fragrant and turns dark brown, 2-3 min.

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the pork.



#### Finish prep

- Meanwhile, thinly slice green onions.
- Finely chop **chili**, removing **seeds** for less heat. (TIP: We suggest using gloves when prepping chilies!)



- Stir in vegetarian oyster sauce, bok choy leaves, ¼ cup (½ cup) water and ½ tsp chilies (NOTE: Reference heat guide). Cook, stirring often, until bok choy leaves wilt.
- · Remove from heat, then season with salt and **pepper**, to taste.



#### Finish and serve

- Remove and discard lemongrass. Fluff rice with a fork, then stir in half the green onions and half the crispy shallots.
- Divide rice between bowls.
- Top with caramelized pork and bok choy mixture.
- Sprinkle with remaining green onions and remaining crispy shallots.
- Drizzle sriracha and sprinkle any **remaining chilies** over top, if desired.

