

Speedy Caramelized Pork Bowls

on Lemongrass-Scented Rice

Family Friendly Optional Spice

20 Minutes







Ground Pork





Jasmine Rice



Crispy Shallots



Shanghai Bok Choy

Ginger-Garlic Puree



Green Onion



Lemongrass



Red Chili Pepper



Vegetarian Oyster



Brown Sugar



Sriracha



Start here

- Before starting, add 1 ¹/₄ 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
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 4 person

Heat Guide for Step 5:

- Mild: ½ tsp (¼ tsp)
- Medium: ¼ tsp (½ tsp)
- Spicy: ½ tsp (1 tsp)
- Extra-spicy: 1 tsp (2 tsp)

Bust out

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

Ingredients

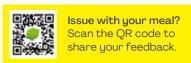
	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cups
Shanghai Bok Choy	1	2
Crispy Shallots	28 g	56 g
Ginger-Garlic Puree	2 tbsp	4 tbsp
Green Onion	2	4
Lemongrass	1	2
Red Chili Pepper 🤳	1	2
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Brown Sugar	2 tbsp	4 tbsp
Sriracha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





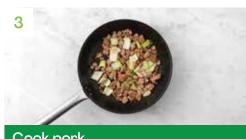
Cook lemongrass rice

- 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.



Cook pork

- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ tbsp (1 tbsp) oil, then pork. Break up pork into smaller pieces. Add bok choy stems.
- Cook, stirring often, until no pink remains in pork, 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. Carefully drain and discard excess fat, if desired.



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 % tsp (1/4 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.

Dinner Solved!