

Cumin & Sichuan Peppercorn-Glazed Pork

with Vegetable Fried Rice

TIME: 35-45 minutes

SERVINGS: 2

In this take on a few Chinese-American favorites, a cumin and sichuan peppercorn sauce brings bold, spiced flavor to roasted pork. We're serving the pork over a bed of vegetable fried rice, made with carrots, bok choy, and ginger—and serving more of the irresistible sauce, combined with mayo, for drizzling on top.



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Zesty & Tropical

Serve a bottle with this symbol for a great pairing.



Ingredients



1
PORK ROAST



1
CAGE-FREE
FARM EGG



½ cup
JASMINE RICE



2 cloves
GARLIC



2
CARROTS



1 head
BABY BOK CHOY

KNICK KNACKS:



1 1-inch piece
GINGER



1 Tbsp
CUMIN & SICHUAN
PEPPERCORN
SAUCE



2 Tbsps
MAYONNAISE



1 ½ Tbsps
TONKATSU SAUCE



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1 Roast the pork:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Line a sheet pan with aluminum foil. Pat the **pork** dry with paper towels. Place in a bowl and season with salt and pepper. Add **half the peppercorn sauce**; turn to thoroughly coat. Transfer to the sheet pan.
- ☐ Roast, flipping halfway through, 25 to 27 minutes, or until the pork is cooked through. (An instant-read thermometer should register 145°F.) Transfer to a cutting board and let rest for at least 5 minutes.

2 Start the rice:

- ☐ While the pork roasts, in a small saucepan, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat and fluff with a fork. Cover to keep warm.



3 Prepare the ingredients:

- ☐ While the rice cooks, wash and dry the fresh produce.
- ☐ Peel the **carrots** and thinly slice into rounds.
- ☐ Peel and roughly chop the **garlic**. Peel and finely chop the **ginger**.
- ☐ Cut off and discard the root end of the **bok choy**; roughly chop.
- ☐ Crack the **egg** into a bowl; season with salt and pepper. Beat until smooth.
- ☐ To make the peppercorn mayonnaise, in a bowl, combine the **mayonnaise** and **remaining peppercorn sauce**.

4 Cook the vegetables & egg:

- ☐ In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the **sliced carrots**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and slightly softened.
- ☐ Add the **chopped garlic and ginger**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- ☐ Add the **bok choy**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until softened.
- ☐ Using a spoon, move the vegetables to one side of the pan. Add a drizzle of olive oil and the **beaten egg** to the other side. Cook, constantly stirring the egg, 30 seconds to 1 minute, or until cooked through. Stir the vegetables and egg to thoroughly combine.
- ☐ Transfer to a large bowl and season with salt and pepper to taste. Cover with aluminum foil to keep warm. Wipe out the pan.



5 Finish the rice:

- ☐ While the pork rests, in the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **cooked rice** in an even layer. Cook, without stirring, 3 to 4 minutes, or until slightly crispy.
- ☐ Turn off the heat and stir in the **tonkatsu sauce**. Transfer to the bowl of **cooked vegetables and egg**. Stir to thoroughly combine. Season with salt and pepper to taste.

6 Slice the pork & serve your dish:

- ☐ Find the lines of muscle (or grain) on the **rested pork**; thinly slice crosswise against the grain.
- ☐ Serve the sliced pork and **finished rice** with the **peppercorn mayonnaise** on the side. Enjoy!

