

Sweet Chili-Glazed Pork Roast

with Vegetable Fried Rice

4 SERVINGS

⌚ 45-55 MINS

 **Blue Apron**
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Ingredients*


Customized ingredients



1 Pork Roast 

SWAPPED FOR:



4 Skin-On Salmon Fillets 



2 Pasture-Raised Eggs



1 cup Long Grain White Rice



15 oz Baby Bok Choy



¾ lb Carrots



4 oz Mushrooms



⅓ cup East Asian-Style Sautéed Aromatics



¼ cup Sweet Chili Sauce



2 Tbsps Soy Glaze



1 Tbsp Soy Sauce



¼ cup Mayonnaise



3 Tbsps Roasted Peanuts



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Place an oven rack in the center of the oven; preheat to 450°F.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice**, a **big pinch of salt**, and **2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



2 Make the glaze & roast the pork

- Meanwhile, in a bowl, combine the **soy glaze** and $\frac{3}{4}$ of the **sweet chili sauce**.
- Line a sheet pan with foil.
- Pat the **pork** dry with paper towels. Season with salt and pepper on all sides.
- Transfer to the sheet pan.
- Roast 30 minutes. Leaving the oven on, remove from the oven.
- Carefully top the partially roasted pork with the **glaze**.
- Return to the oven and roast 6 to 8 minutes, or until the pork is browned and cooked through.*
- Transfer to a cutting board and let rest at least 5 minutes.



↩ CUSTOMIZED STEP 2 If you chose Salmon

- Meanwhile, in a bowl, combine the **soy glaze** and $\frac{3}{4}$ of the **sweet chili sauce**.
- Line a sheet pan with foil.
- Pat the **fish** dry with paper towels. Season with salt and pepper on both sides.
- Transfer to the sheet pan, skin side down.
- Roast 6 minutes. Leaving the oven on, remove from the oven.
- Carefully top the partially roasted fish with the **glaze**.
- Return to the oven and roast 6 to 8 minutes, or until the fish is browned and cooked through.*
- Remove from the oven.

3 Prepare the remaining ingredients

- Meanwhile, wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Cut the **mushrooms** into bite-sized pieces.
- Cut off and discard the root ends of the **bok choy**; roughly chop.



Step 3 continued:

- Crack the **eggs** into a bowl and season with salt and pepper; beat until smooth.
- Roughly chop the **peanuts**.
- In a bowl, combine the **mayonnaise**, **remaining sweet chili sauce**, and **1 tablespoon of water**; season with salt and pepper.

4 Cook the vegetables & eggs

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced carrots** and **mushroom pieces**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened.
- Add the **chopped bok choy**; season with salt and pepper. Cook, stirring frequently, 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** to the other side, then add the **beaten eggs**. Cook, constantly stirring the eggs, 30 seconds to 1 minute, or until cooked through. Stir the vegetables and eggs to combine.
- Transfer to a large bowl. Taste, then season with salt and pepper if desired.
- Rinse and wipe out the pan.



5 Make the fried rice

- In the same pan, heat the **sautéed aromatics** on medium-high until hot (be careful, as the liquid may splatter).
- Add the **cooked rice** in an even layer. Cook, without stirring, 4 to 5 minutes, or until slightly crispy.
- Turn off the heat and carefully stir in the **soy sauce**.
- Transfer to the bowl of **cooked vegetables and eggs**; stir to combine. Taste, then season with salt and pepper if desired.



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** with the **fried rice**. Drizzle the pork with the **sweet chili mayo**. Garnish the rice with the **chopped peanuts**. Enjoy!



↩ CUSTOMIZED STEP 6 If you chose Salmon

- Serve the **roasted fish** with the **fried rice**. Drizzle the fish with the **sweet chili mayo**. Garnish the rice with the **chopped peanuts**. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 145°F for pork and fish.