

Sweet Chili-Glazed Pork

with Vegetable Fried Rice

2 SERVINGS

⌚ 45-55 MINS

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Ingredients



1 Pork Roast



1 Pasture-Raised Egg



½ cup Long Grain White Rice



10 oz Baby Bok Choy



6 oz Carrots



3 Tbsps Asian-Style Sautéed Aromatics



2 Tbsps Mayonnaise



3 Tbsps Sweet Chili Sauce



2 Tbsps Soy Glaze



1 Tbsp Soy Sauce



3 Tbsps Roasted Peanuts



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"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 small stones or impurities). Drain thoroughly.
- In a medium pot, combine the **rice**, a **big pinch of salt**, and **1 cup 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; transfer to the foil.
- Roast 30 minutes. Leaving the oven on, remove from the oven.
- Carefully top the roasted pork with the **glaze**.
- Return to the oven and roast 6 to 8 minutes for medium (the center may still be slightly pink), or until the pork is cooked to your desired degree of doneness.*
- Transfer to a cutting board and let rest at least 5 minutes.



3 Prepare the remaining ingredients

- Meanwhile, wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Cut off and discard the root ends of the **bok choy**; roughly chop.
- Crack the **egg** into a bowl; 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 & egg

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced carrots**; 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 egg**. Cook, constantly stirring the egg, 30 seconds to 1 minute, or until cooked through. Stir the vegetables and egg 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

- While the pork rests, in the same pan, heat the **sautéed aromatics** on medium-high until hot.
- 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 egg**; 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!



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

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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