

Ingredients

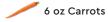




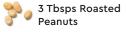




















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"Alexa, find Blue Apron recipes."

Cook the rice

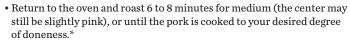
- · Place an oven rack in the center of the oven; preheat to 450°F.
- Carefully rinse the rice (sifting through for any small stones or impurities). Drain thoroughly.
- In a medium pot, combine the rice, a big pinch of salt, and 1 cup of water. Heat to boiling on high.



- 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.

Make the glaze & roast the pork

- Meanwhile, in a bowl, combine the soy glaze and 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.



• 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
- Rinse and wipe out the pan.

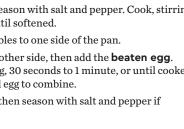
5 Make the fried rice

- 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.



- 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

Produced in a facility that processes crustacean shellfish,









To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your