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## PORK FRIED RICE

with Carrots, Peas & Scrambled Eggs

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Ground Pork\***  
(1 | 2)



**Basmati Rice**  
(1 | 2)



**Ginger\***  
(1 | 2)



**Yellow Onion**  
(1 | 2)



**Peas\***  
(1 | 2)



**Carrot\***  
(3 oz | 6 oz)



**Chicken Stock Concentrate**  
(1 | 2)



**Soy Sauce**  
(4 | 8)  
*Contains: Soy*



**Ponzu Sauce**  
(1 | 2)  
*Contains: Fish, Soy, Wheat*



**Garlic**  
(2 Cloves | 4 Cloves)

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Cooking Oil**  
(1 TBSP | 2 TBSP)

**Eggs**  
(2 | 4)  
*Contains: Eggs*

**Sugar**  
(½ tsp | 1 tsp)

PREP IN **10 MIN** READY IN **35 MIN**

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**CHEF'S TIP**

Want to nail the perfect pot of rice? Once your water boils in step 1, immediately cover the pot with a tight-fitting lid and reduce the heat to its lowest setting. Let the rice simmer until no water remains (resisting the urge to peek!). Finally, let the pot sit off heat while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

1.



**Wash and dry produce.** In a small pot, combine **rice**, **stock concentrate**, **¾ cup water** (**1½ cups for 4 servings**), and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15–18 minutes. Keep covered off heat until ready to use in step 5.

2.



While rice cooks, peel and grate or finely chop **ginger**. Halve, peel, and dice **onion** into ½-inch pieces. Trim, peel, and dice **carrot** into ⅓-inch pieces. Peel and finely chop **garlic**. In a small bowl, whisk together **soy sauce**, **ponzu**, and **½ tsp sugar** (**1 tsp for 4 servings**) until sugar mostly dissolves.

3.



Crack **eggs** into a medium bowl and season with **salt** and **pepper**; whisk until well combined and frothy. Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium heat. Pour in eggs and scramble to preference. Turn off heat; transfer to a second small bowl. Wipe out pan. (**Alternatively, heat a drizzle of oil in a medium, preferably nonstick, pan over medium heat. Once hot, crack eggs into pan and cover. Fry eggs to preference. Lightly season with salt and pepper. Turn off heat; transfer to a plate. Add atop bowls in step 6. Wipe out pan.**)

4.



Heat a **large drizzle of oil** in pan used for eggs over medium-high heat. Add **ginger**, **onion**, and **carrot**; season with **salt** and **pepper**. Cook until carrot is lightly browned and slightly softened, 5–6 minutes. Add **garlic**; cook, stirring, until fragrant, 30 seconds. Add **pork** and a **big pinch of salt** (**we used ½ tsp**). Using a spatula, press pork into an even layer. Cook until browned on bottom, 2–3 minutes. Break up meat into pieces and continue cooking, 2–3 minutes more (**it'll finish cooking in the next step**).

5.



Transfer **cooked rice** to pan with **pork and veggies**. Stir in **soy sauce mixture** and **peas**. Cook until pork is cooked through, 1–2 minutes more. Remove pan from heat and stir in **scrambled eggs**. Season with **salt** and **pepper** to taste.

6.



Divide **pork fried rice** between bowls. (**If you like things spicy, top with a drizzle of your favorite hot sauce!**)

*Ground Pork is fully cooked when internal temperature reaches 160 degrees.*

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