



In your box

- 8 ½ oz. Cooked Jasmine Rice
- 3 fl. oz. Asian Sesame Dressing
- 8 oz. Fully Cooked Pulled Pork
- 🌶️ 2 oz. Sweet Chili Sauce
- 1 oz. Wonton Strips
- 4 oz. Slaw Mix

*Contains: wheat, soy

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Fast & Fresh



Pulled Pork Spring Roll Rice Bowl

with crispy wontons

NUTRITION per serving—Calories: 857, Carbohydrates: 77g, Sugar: 18g, Fiber: 1g, Protein: 30g, Sodium: 1635mg, Fat: 46g, Saturated Fat: 11g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

10-15 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.



1. Make the Meal

- **If using microwave:** Thoroughly rinse any fresh produce and pat dry. Carefully massage **rice** in bag to break up any clumps. Tear a small slit in an upper corner of bag to vent. Place upright in microwave and heat, 45 seconds. Remove rice from packaging. Combine rice, **pulled pork**, 1 Tbsp. **water**, and **slaw mix** in provided tray. Top with **dressing**. Cover tray with a damp paper towel. Microwave until warmed through and slaw is tender, 4-6 minutes. Carefully remove tray from microwave. Stir to combine. Garnish with **sweet chili sauce** and **wontons**. Bon appétit!
- **If using oven:** Preheat oven to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Carefully massage **rice** in bag to break up any clumps. Tear a small slit in an upper corner of bag to vent. Place upright in microwave and heat, 45 seconds. Remove rice from packaging. Combine rice, **pulled pork**, 1 Tbsp. **water**, and **slaw mix** in provided tray. Top with **dressing**. Cover tray with foil. Place tray on a baking sheet and bake covered until heated through and slaw is tender, 12-15 minutes. Carefully remove tray from oven. Stir to combine. Garnish with **sweet chili sauce** and **wontons**. Bon appétit!