



#### In your box

2 Heads of Baby Bok Choy  
2 oz. Sweet Chili Sauce  
¾ cup Jasmine Rice  
2 Green Onions  
8 oz. Carrot  
4 tsp. Pho Vegetable Broth Concentrate  
1 tsp. Cornstarch  
.406 fl. oz. Tamari Soy Sauce  
1 Lime

#### Customize It Options

10 oz. Ground Pork  
12 oz. Impossible Burger  
20 oz. Ground Pork-Double Portion

\*Contains: soy

#### You will need

Olive Oil  
Small Pot, Mixing Bowl, Large Non-Stick Pan



## Thai Pork Rice Bowl

with bok choy and carrots

NUTRITION per serving—Calories: 749, Carbohydrates: 92g, Fat: 27g, Protein: 34g, Sodium: 1734mg.

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

30-40 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Mild

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**

### Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions as ground pork in Step 3, seasoning with ¼ tsp. **salt** and a pinch of **pepper**, and cooking in batches if necessary until pork reaches a minimum internal temperature of 160 degrees.
- If using **Impossible Burger**, follow same instructions as ground pork in Step 3, breaking up burger until heated through, 7-9 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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### Cook the Rice

- Bring a small pot with **rice** and 1½ cups **water** to a boil. Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and fluff in **white portions of green onions** (prepared in a later step) until combined. Cover and set aside.
- While rice cooks, prepare ingredients.



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### Prepare the Ingredients

- Remove any discolored outer leaves from **bok choy** and trim ends. Cut stems into ¼" slices and coarsely chop leaves, keeping stems and leaves separate.
- Peel, trim, and thinly slice **carrot** on an angle.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Halve **lime**. Cut one half into wedges and juice the other half.



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### Cook the Ground Pork

- In a mixing bowl, combine **cornstarch**, **pho concentrate**, **soy sauce**, and ¼ cup **water** until cornstarch is dissolved.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **ground pork** to hot pan and break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Stir cornstarch-soy sauce mixture and add to pan. Bring to a simmer. Once simmering, stir constantly until mixture thickens slightly, 1-2 minutes.
- Remove ground pork to a bowl. Reserve pan; no need to wipe clean.



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### Cook the Vegetables

- Return pan used to cook pork to medium heat and add 1 tsp. **olive oil**. Add **carrot** to hot pan and stir occasionally until beginning to soften, 4-5 minutes.
- Add **bok choy stems** and stir occasionally until softened, 2-3 minutes.
- Add **bok choy leaves** and 2 tsp. **lime juice** and stir until leaves are just wilted, 1-2 minutes.
- Remove from burner and stir in **sweet chili sauce**. *If desired, add ground pork and combine.*



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### Finish the Dish

- Plate dish as pictured on front of card, topping **rice** with **vegetables** and **pork**. Garnish with **green portions of green onions** and squeeze **lime wedges** over dish to taste. Bon appétit!