



In your box

- 2 Green Onions
- 2 tsp. Sriracha
- ½ fl. oz. Seasoned Rice Vinegar
- 1 Head of Butter Lettuce
- 2 tsp. Asian Garlic, Ginger & Chile Seasoning
- 4 oz. Slaw Mix
- 1.26 oz. Mayonnaise

Customize It Options

- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 10 oz. Ground Beef
- 12 oz. Ground Turkey

*Contains: eggs

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- 3 Mixing Bowls, Medium Non-Stick Pan



Vietnamese Pork Meatballs

in butter lettuce cups

NUTRITION per serving—Calories: 547, Carbohydrates: 14g, Fat: 42g, Protein: 29g, Sodium: 1526mg.

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

Easy

Spice Level

Medium

👑 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: **Sriracha, green onions**

Customize It Instructions

- If using **ground turkey**, follow same instructions as ground pork in Steps 3 and 4, cooking until turkey reaches a minimum internal temperature of 165 degrees, 10-12 minutes.
- If using **ground beef**, follow same instructions as ground pork in Steps 3 and 4, cooking until beef reaches a minimum internal temperature of 160 degrees, 10-12 minutes.
- If using **Impossible Burger**, follow same instructions as ground pork in Steps 3 and 4, cooking until meatballs are completely heated through, 10-12 minutes.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Separate leaves of **lettuce** for cups.
- In a mixing bowl, combine **mayonnaise** and half the **Sriracha** (reserve remaining for slaw). Set aside.



2

Make the Slaw

- In another mixing bowl, combine **seasoned rice vinegar**, **green portions of green onion**, remaining **Sriracha** (to taste), 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir in **slaw mix** until slaw mix is coated. Set aside.



3

Form the Meatballs

- Mix together **ground pork**, **white portions of green onions**, **seasoning blend**, and ¼ tsp. **salt** in another mixing bowl. Form into six evenly-sized meatballs.



4

Cook the Meatballs

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **meatballs** to hot pan and roll occasionally until browned all over and meatballs reach a minimum internal temperature of 160 degrees, 10-14 minutes.
- Remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, placing **slaw** in **lettuce cups** and topping with **meatballs**. Drizzle **Sriracha-mayonnaise** over lettuce cups (to taste). Bon appétit!