



#### In your box

3 oz. Peas  
3 fl. oz. Sweet Chili Sauce  
¼ tsp. Red Pepper Flakes  
¼ oz. Specialty Toasted Sesame Oil  
8 oz. Lo Mein Noodles  
3 oz. Shredded Red Cabbage  
.203 fl. oz. Tamari Soy Sauce  
1 Lime

#### Customize It Options

8 oz. Fully Cooked Pulled Pork  
10 oz. Ground Beef  
12 oz. Diced Boneless Skinless  
Chicken Breasts  
16 oz. Fully Cooked Pulled Pork-  
Double Portion

\*Contains: wheat, soy

#### You will need

Olive Oil, Salt  
Large Non-Stick Pan, Colander,  
Medium Pot



Ready in 15

## Pulled Pork Pot Sticker Bowl

with peas and red cabbage

NUTRITION per serving—Calories: 727, Carbohydrates: 74g, Fat: 33g, Protein: 32g, Sodium: 1533mg.  
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

15 min.

Cook Within

4 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
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot

### Customize It Instructions

- If using **16 oz. pulled pork**, follow same instructions, working in batches if necessary.
- If using **ground beef**, follow same instructions as pork in Steps 2 and 3 breaking up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using **diced chicken**, follow same instructions as pork in Steps 2 and 3, stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes per side.

Minimum Internal Temperature

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



1

### Cook the Noodles

- Once **water** is boiling, add **noodles** and cook until tender, 4-6 minutes.
- Drain noodles in a colander, then rinse with cold water. Drain again thoroughly and set aside.
- While noodles cook, halve **lime**. Juice one half and cut remaining half into wedges.



2

### Cook the Pulled Pork

- Coarsely chop **pulled pork**. Excess fat will render while cooking and add *favor*.
- Place a large non-stick pan over medium heat with 1 tsp. **olive oil**. Add pulled pork to hot pan. Stir occasionally until pork begins to break down, lightly browns, and is heated through, 4-5 minutes.



3

### Cook the Vegetables and Sauce

- Add **peas** and **red cabbage** to hot pan. Stir occasionally until vegetables are tender, 3-4 minutes.
- Stir in  $\frac{1}{3}$  cup **water**, **soy sauce**, **sesame oil**, **lime juice**, and **sweet chili sauce** until completely combined.



4

### Add Noodles and Finish Dish

- Add **noodles** to hot pan and stir until coated with **sauce** and heated through, 1-2 minutes.
- Remove from burner. Add **red pepper flakes** (to taste).
- Plate dish as pictured on front of card, squeezing **lime wedges** over to taste. Bon appétit!