



In your box

8 oz. Cilantro Rice
5 oz. Edamame
2 fl. oz. Korean BBQ Sauce
2 oz. Sweet Chili Sauce
2 oz. Sliced Red Onion

Customize It Options

8 oz. Fully Cooked Pulled Pork
16 oz. Fully Cooked Pulled Pork-
Double Portion
10 oz. USDA Choice Sliced Flank
Steak
10 oz. Steak Strips

*Contains: soy

You will need

Olive Oil
Microwave-Safe Bowl, Large Non-
Stick Pan



Ready in 15

Korean BBQ Pulled Pork Rice Bowl with edamame

NUTRITION per serving—Calories: 727, Carbohydrates: 67g, Fat: 36g, Protein: 35g, Sodium: 1686mg.

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

Spicy

👑 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

Customize It Instructions

- If using **16 oz. pulled pork**, follow same instructions 8 oz. pulled pork, cooking in batches if necessary.
- If using **flank steak** or **steak strips**, separate into single layer and pat dry. Season with a pinch of **salt** and **pepper**. Follow same instructions as pulled pork in step 3, removing onions and stirring flank steak occasionally until no pink remains, 4-6 minutes. Stir in cooked **onions** and **BBQ sauce**.

Minimum Internal Temperature

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



1

Cook the Rice

- Carefully massage **rice** in bag to break up clumps. Remove rice from packaging. Place rice in a microwave-safe bowl with 2 Tbsp. **water**. Cover with a damp paper towel. Microwave until warm, 2 minutes.
- Stir in **sweet chili sauce** until combined.



2

Cook the Edamame

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **edamame** to hot pan. Stir occasionally until warm, 2-3 minutes.
- Transfer edamame to a plate. Keep pan over medium-high heat.



3

Cook the Pork Mixture

- Coarsely chop **pulled pork**.
- Add 1 tsp. **olive oil** and **onion** to hot pan and stir occasionally until tender and lightly browned, 5-6 minutes.
- Add pulled pork, **BBQ sauce** (taste first before adding; it's spicy!), and ¼ cup **water**. Bring to a simmer, stirring occasionally. *Excess pork fat will render while cooking and add flavor.*
- Once simmering, stir once, then cook until warmed through, 3-4 minutes.
- Remove from burner.



4

Finish the Dish

- Plate dish as pictured on front of card, topping **rice** with **pork mixture** and **edamame**. Bon appétit!