



In your box

- 8 oz. Fully Cooked Pulled Pork
- 4 oz. Slaw Mix
- 8 ½ oz. Cooked Jasmine Rice
- .406 fl. oz. Tamari Soy Sauce
- ½ oz. Wonton Strips
- 🌶️ 4 oz. Sweet Chili Sauce

*Contains: wheat, soy

You will need

Small Bowl

Minimum Internal Protein Temperature

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

Fast & Fresh



Sweet Chili Pulled Pork Rice Bowl with Slaw and Crispy Wontons

no prep, quick cook

NUTRITION per serving—Calories: 675, Carbohydrates: 74g, Sugar: 18g, Fiber: 1g, Protein: 30g, Sodium: 1709mg, Fat: 28g, Saturated Fat: 8g
 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 oven**, preheat to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Combine **sweet chili sauce** and **soy sauce** in a small bowl. 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 and 2 Tbsp. **water** in provided tray. Top with **pulled pork, slaw mix**, and half the sweet chili-soy sauce (reserve remaining for topping). Place on a baking sheet and bake in hot oven until heated through, 14-16 minutes. Carefully remove tray from oven. Top with remaining sweet chili-soy sauce and **wontons**. Bon appétit!
- **If using microwave**, thoroughly rinse any fresh produce and pat dry. Combine **sweet chili sauce** and **soy sauce** in a small bowl. 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 and 2 Tbsp. **water** in provided tray. Top with **pulled pork, slaw mix**, and half the sweet chili-soy sauce (reserve remaining for topping). Cover tray with a damp paper towel. Microwave until heated through, 4-6 minutes. Carefully remove tray from microwave. Top with remaining sweet chili-soy sauce and **wontons**. Bon appétit!