



In your box

- 2 Green Onions
- 5 oz. Lo Mein Noodles
- ½ oz. Toasted Sesame Oil
- 8 oz. Green Beans
- ¼ oz. Cilantro
- 🔪 1 Red Fresno Chile
- 2 oz. Teriyaki Glaze
- 🔪 1 Tbsp. Gochujang Red Pepper Paste

Customize It Options

- 10 oz. Ground Pork
- 10 oz. USDA Choice Sliced Flank Steak
- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 10 oz. Ground Beef

*Contains: wheat, soy

You will need

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

Minimum Internal Protein Temperature

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

Classic Meal Kit



Korean Pork Noodle Bowl

with green beans and Fresno chile

NUTRITION per serving—Calories: 733, Carbohydrates: 73g, Sugar: 14g, Fiber: 5g, Protein: 36g, Sodium: 1329mg, Fat: 36g, Saturated Fat: 9g
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

Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring a medium pot of **lightly salted water** to a boil
- Ingredient(s) used more than once: **green onions**



1. Cook the Noodles

- Once **water** is boiling, add **noodles** and cook until tender, 4-5 minutes.
- Drain noodles in a colander. Rinse with **cold water** and return to pot. Stir in **sesame oil** and set aside.



2. Prepare the Ingredients

- Trim ends off **green beans**. Cut on an angle into 2" pieces.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Stem and coarsely chop **cilantro**.
- Slice **red Fresno chile** into thin rounds. *Discard seeds if you prefer less spice. Wash hands and cutting board after working with Fresno chile.*
- Combine ½ cup **water**, **teriyaki glaze**, and half the **gochujang** in a mixing bowl. Taste, and add more gochujang if desired. Set aside.

Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground pork in Step 3, breaking into small pieces and cooking until heated through, 7-9 minutes.
- If using **steak strips** or **flank steak**, separate into a single layer and pat dry. Follow same instructions as ground pork in Step 3, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 7-9 minutes. Rest 3 minutes.
- If using **ground beef**, follow same instructions as pork in Step 3, breaking up meat until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.



3. Cook the Pork and Green Beans

- Place a large non-stick pan over high heat. Add 2 tsp. **olive oil**, **ground pork**, **green beans**, **white portions of green onions**, and a pinch of **salt** to very hot pan.
- Stir occasionally, breaking up meat, until green beans begin to char and pork is browned and reaches a minimum internal temperature of 160 degrees, 7-9 minutes.
- Transfer pork and green beans to a plate. Keep pan over high heat.



4. Char the Noodles

- Add **noodles** to very hot pan and cook undisturbed until slightly charred on one side, 2-3 minutes.



5. Finish the Dish

- Stir **pork and green beans** and **teriyaki-gochujang mixture** into hot pan until combined.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with **green portions of green onions**, **cilantro**, and **Fresno chile rounds** (to taste). Bon appétit!