



In your box

- 4 Brioche Slider Buns
- .84 oz. Mayonnaise
- 1 tsp. Garlic Pepper
- 3 oz. Shredded Red Cabbage
- 1 tsp. White Miso Paste
- 2 oz. Teriyaki Glaze
- 12 oz. Cooked Diced Red Potatoes

Customize It Options

- 10 oz. Sliced Pork
- 12 oz. Impossible Burger
- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat, soy

You will need

- Olive Oil, Salt
- Mixing Bowl, 2 Large Non-Stick Pans

Minimum Internal Protein Temperature

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

15 Minute Meal Kit



Pork Umami Sliders

with garlic pepper potatoes

NUTRITION per serving—Calories: 890, Carbohydrates: 92g, Sugar: 17g, Fiber: 7g, Protein: 51g, Sodium: 1721mg, Fat: 35g, 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

15 min.

Cook Within

4 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **Impossible burger**, follow same instructions as pork in Step 2, breaking up burger until heated through, 4-6 minutes.
- If using **flank strips**, follow same instructions as pork in Step 2, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **shrimp**, pat dry. Follow same instructions as pork in Step 2, cooking until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as pork in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



1. Cook the Pork

- Separate **sliced pork** into a single layer and pat dry.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add sliced pork to hot pan. Stir occasionally until no pink remains and pork reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner and stir in **teriyaki glaze**. Remove pork to a plate and rest, 3 minutes. Wipe pan clean and reserve.
- While pork cooks, make sauce.



2. Make the Miso-Mayonnaise

- Combine **mayonnaise**, **miso paste**, and 1 tsp. **water** in a mixing bowl. Set aside.



3. Cook the Potatoes

- Place another large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **potatoes** to hot pan and stir occasionally until beginning to get tender, 2-3 minutes.
- Add 2 Tbsp. **water**. Cover, and cook until tender, 4-5 minutes.
- Stir in **seasoning blend** and ¼ tsp. **salt** until incorporated. Remove from burner.



4. Toast Buns and Finish Dish

- Return pan used to cook pork to medium heat and add 1 tsp. **olive oil**. Place **buns** in hot pan, cut side down, and toast until lightly browned, 30-60 seconds.
- Remove from burner.
- Plate dish as pictured on front of card, placing **pork** on bottom bun and topping with **cabbage**, **miso-mayonnaise sauce**, and top bun. Bon appétit!