



In your box

- 4 Garlic Cloves
- ½ oz. Seasoned Rice Vinegar
- ¾ cup Jasmine Rice
- 1 Head of Baby Bok Choy
- 2 Green Onions
- 1 oz. Roasted Salted Cashews
- ½ tsp. Garlic Salt
- 8 oz. Green Beans
- 2 oz. Teriyaki Glaze

Customize It Options

- 10 oz. Sliced Pork
- 12 oz. Impossible Burger
- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak
- 12 oz. Ground Chicken

*Contains: wheat, soy, tree nuts (cashews)

You will need

- Olive Oil, Salt
- Small Pot, 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



Teriyaki Pork and Bok Choy Stir-Fry

with rice and cashews

NUTRITION per serving—Calories: 823, Carbohydrates: 88g, Sugar: 14g, Fiber: 6g, Protein: 49g, Sodium: 1688mg, Fat: 33g, Saturated Fat: 7g
 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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **flank steak**, follow same instructions as sliced pork in Steps 2 and 4, 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 sliced pork in Steps 4, cooking until shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **Impossible burger**, follow same instructions as sliced pork in Step 4, breaking up burger until heated through, 4-6 minutes.
- If using **ground chicken**, follow same instructions as sliced pork in Step 4, breaking up until no pink remains and chicken reaches minimum internal temperature, 7-9 minutes.



1. Cook the Rice

- Bring a small pot with **rice** and 1½ cups **water** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and set aside covered.
- While rice cooks, prepare ingredients.



2. Prepare the Ingredients

- Trim ends off **green beans** and cut into 2" pieces.
- Trim and cut white portions of **green onions** into 1" lengths. Thinly slice green portions on an angle. Keep white and green portions separate.
- Remove any discolored outer leaves from **bok choy** and trim ends. Halve and remove core. Cut into ½" pieces.
- Coarsely chop **cashews**.
- Mince **garlic**.
- Separate **pork slices** into a single layer and pat dry.



3. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**. Add **green beans** to hot pan and stir often, 4 minutes.
- Stir in **bok choy**, ¼ cup **water**, ¼ tsp. **salt**, and a pinch of **pepper**. Cook until green beans are tender, 3-4 minutes.
- Remove vegetables to a plate. Wipe pan clean and reserve.



4. Cook the Pork

- Return pan use to cook vegetables to medium-high heat and add 1 Tbsp. **olive oil**. Add **sliced pork** and a pinch of **salt** and **pepper** to hot pan.
- Stir occasionally until no pink remains and pork reaches a minimum internal temperature of 145 degrees, 4-6 minutes.



5. Make Sauce and Finish Dish

- Stir **teriyaki glaze**, **rice vinegar**, **white portions of green onions**, **garlic**, and **garlic salt** into hot pan. Bring to a boil.
- Once boiling, stir in **vegetables** until combined. Remove from burner.
- Plate dish as pictured on front of card, topping **rice** with stir-fry and garnishing with **cashews** and **green portions of green onions**. Bon appétit!