



In your box

- ½ oz. Roasted Peanuts
- ¼ tsp. Red Pepper Flakes
- 8 oz. Carrot
- ¾ cup Jasmine Rice
- 4 oz. Broccoli
- 3 fl. oz. Garlic Sesame Sauce
- ½ oz. Mirin

Customize It Options

- 10 oz. Sliced Pork
- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: wheat, peanuts, soy

You will need

- Olive Oil, Salt, Pepper
- 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



Sesame-Mirin Pork Rice Bowl

with broccolini and peanuts

NUTRITION per serving—Calories: 812, Carbohydrates: 84g, Sugar: 14g, Fiber: 6g, Protein: 46g, Sodium: 1625mg, Fat: 30g, Saturated Fat: 6g
 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

25-35 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry



1. Cook the Rice

- Bring a small pot with **rice**, 1½ cups **water**, and a pinch of **salt** to a boil.
- Once boiling, reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner. Set aside covered.
- While rice cooks, prepare ingredients.



2. Prepare the Ingredients

- Trim bottom end from **broccolini** and cut into 2" lengths.
- Peel, trim, and cut **carrot** on an angle into ¼" slices.
- Coarsely chop **peanuts**.
- Separate **sliced pork** into a single layer and pat dry. Season all over with ¼ tsp. **salt** and a pinch of **pepper**.

Customize It Instructions

- If using **diced chicken**, pat dry and season with ¼ tsp. **salt** and a pinch of **pepper**. Follow same instructions as sliced pork in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry and season with ¼ tsp. salt and a pinch of pepper. Follow same instructions as sliced pork in Step 3, cooking undisturbed until shrimp reaches minimum internal temperature, 2-3 minutes per side.



3. Cook the Sliced Pork

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **sliced pork** to hot pan and stir occasionally until no pink remains and pork reaches a minimum internal temperature of 145 degrees, 5-7 minutes.
- Remove from burner and transfer sliced pork to a plate. Rest, 3 minutes. Reserve pan; no need to wipe clean.



4. Cook the Vegetables

- Return pan used to cook sliced pork to medium heat and add 2 tsp. **olive oil**.
- Add **carrot**, **broccolini**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until tender, 5-7 minutes.



5. Finish the Dish

- Add **sliced pork** and any accumulated juices, **garlic sesame sauce**, and **mirin** to hot pan. Stir until pork and **vegetables** are lightly glazed, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, placing sliced pork and vegetables on **rice** and garnishing with **peanuts** and **red pepper flakes** (to taste). Bon appétit!