



In your box

- 🔪 2 oz. Sweet Chili Sauce
- 1 oz. Pickled Ginger
- 🔪 1 tsp. Asian Garlic, Ginger & Chile Seasoning
- 8 oz. Slaw Mix
- 6 oz. Broccoli Florets
- .406 fl. oz. Tamari Soy Sauce
- 2 Green Onions

Customize It Options

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

*Contains: soy

You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan

Minimum Internal Protein Temperature

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

15 Minute Meal Kit



Sweet Chili Ginger Pork and Broccoli Stir-Fry

with green onions

NUTRITION per serving—Calories: 448, Carbohydrates: 28g, Sugar: 14g, Fiber: 6g, Protein: 31g, Sodium: 1700mg, Fat: 25g, 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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Medium

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 **flank steak**, separate into a single layer and pat dry. Follow same instructions as ground pork in Step 1, 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 ground pork in Step 1, cooking until shrimp reaches minimum internal temperature, 2-3 minutes
- If using **diced chicken**, pat dry. Follow same instructions as ground pork in Step 1, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as ground pork in Step 1, breaking up burger until heated through, 4-6 minutes.



1. Cook the Pork

- Place a large non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil**, **ground pork**, **seasoning blend**, and a pinch of **salt** and **pepper** to hot pan. Break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- While pork cooks, prepare broccoli.



2. Cook the Vegetables

- Tear any large **broccoli** pieces in half, if needed.
- Add broccoli to hot pan and stir occasionally until bright green, 3-5 minutes.
- Stir in 2 Tbsp. **water** and **slaw mix**. Cover, and cook until slaw mix is al dente, 3-4 minutes.
- While vegetables cook, mince **pickled ginger**.
- Trim and thinly slice **green onions**.



3. Add the Sauces

- Stir **sweet chili sauce**, **soy sauce**, **pickled ginger**, ¼ tsp. **salt**, and ¼ tsp. **pepper** into hot pan until combined. *If too thick, add water, 2 Tbsp. at a time, until desired consistency is reached.*
- Remove from burner.



4. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **green onions**. Bon appétit!