



In your box

- 2 tsp. Pho Vegetable Broth Concentrate
- 🍴 2 oz. Sweet Chili Sauce
- 4 oz. Slaw Mix
- 🍴 1 tsp. Asian Garlic, Ginger & Chile Seasoning
- 5 oz. Sliced Bok Choy
- 8 oz. Cooked Spaghetti
- 1 Tbsp. Cornstarch
- ½ oz. Wonton Strips

Customize It Options

- 10 oz. Ground Pork
- 8 oz. Shrimp
- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. Ground Beef
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: wheat

You will need

- Olive Oil, Salt
- Large Non-Stick Pan, Mixing Bowl

Minimum Internal Protein Temperature

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

15 Minute Meal Kit



Vietnamese-Inspired Pork Noodles

with bok choy

NUTRITION per serving—Calories: 640, Carbohydrates: 61g, Sugar: 13g, Fiber: 4g, Protein: 35g, Sodium: 1479mg, Fat: 29g, Saturated Fat: 8g
 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 **ground beef**, follow same instructions as ground pork in Step 1, breaking up meat until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as ground beef in Step 1, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry. Follow same instructions as pork in Step 1, cooking undisturbed until shrimp reaches minimum internal temperature, 2-3 minutes per side.



1. Cook the Pork

- Place a large non-stick pan over medium-high heat. Add 1 tsp. **olive oil** and **ground pork** 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, combine **cornstarch** and 1 Tbsp. **water** in a mixing bowl
- Add cornstarch-water mixture and **seasoning blend** and stir until combined.
- Lower heat to medium.



2. Add the Vegetables

- Add **bok choy** and **slaw mix** to hot pan.
- Stir occasionally until bok choy is bright green and tender, 5-7 minutes.



3. Add the Noodles

- Stir **pasta**, **pho concentrate**, **sweet chili sauce**, ¼ tsp. **salt**, and ¼ cup **water** into hot pan until combined. Bring to a simmer.
- Once simmering, stir occasionally until sauce thickens enough to coat the back of a spoon, 2-3 minutes.
- Remove from burner.



4. Finish the Dish

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