



In your box

- .203 fl. oz. Tamari Soy Sauce
- 4 oz. Sliced Cremini Mushrooms
- 1 tsp. Cornstarch
- ½ oz. Wonton Strips
- ½ tsp. Garlic Salt
- 8 oz. Broccoli Florets
- 🔥 3 fl. oz. Spicy Orange Sauce

Customize It Options

- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 10 oz. Ground Beef
- 12 oz. Diced Boneless Skinless Chicken Breasts

You will need

- Olive Oil, Salt, Pepper
- 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	

Rest steak or pork after cooking, 3 minutes.

15 Minute Meal Kit



Orange Pork and Mushroom Stir-Fry

with broccoli

NUTRITION per serving—Calories: 530, Carbohydrates: 31g, Sugar: 19g, Fiber: 3g, Protein: 32g, Sodium: 1477mg, Fat: 32g, 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

Mild

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 ground pork in Step 1, breaking up burger until heated through, 4-6 minutes.
- If using **ground beef**, follow same instructions as ground pork in Step 1, breaking up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **diced chicken breasts**, pat dry. Follow same instructions as ground pork in Step 1, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



1. Cook the Pork

- Place a large non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil**, **ground pork**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Transfer pork to a plate and tent with foil. Reserve pan; no need to wipe clean.
- While pork cooks, prepare ingredients.



2. Prepare the Ingredients

- Cut **broccoli** into bite-sized pieces.
- Combine **cornstarch** and 2 tsp. **water** in a mixing bowl. Set aside.



3. Cook the Vegetables

- Place another large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **broccoli** to hot pan and stir occasionally until bright green, 2-3 minutes.
- Add 1 Tbsp. **water**. Cover, and cook until water is almost completely evaporated, 5-6 minutes.
- Uncover, and add **mushrooms** and **garlic salt**. Stir occasionally until tender, 2-3 minutes.



4. Add Sauce and Finish Dish

- Stir **pork**, **orange sauce**, **cornstarch mixture**, **soy sauce**, and 1/3 cup **water** into hot pan. Bring to a simmer.
- Once simmering, remove from burner.
- Plate dish as pictured on front of card, garnishing with **wonton strips**. Bon appétit!