



### In your box

- 🔪 2 oz. Sweet Chili Sauce
- ¾ cup Jasmine Rice
- 8 oz. Carrot
- 4 tsp. Pho Vegetable Broth Concentrate
- 1 tsp. Cornstarch
- .406 fl. oz. Tamari Soy Sauce
- 1 Lime
- 2 Green Onions
- 5 oz. Sliced Bok Choy

### Customize It Options

- 10 oz. Ground Pork
- 10 oz. USDA Choice Sliced Flank Steak
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Ground Turkey
- 10 oz. Ground Beef

\*Contains: soy

### You will need

- Olive Oil
- Small Pot, Mixing Bowl, Large Non-Stick Pan

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Classic Meal Kit



## Thai-Style Pork Rice Bowl

with bok choy and carrots

NUTRITION per serving—Calories: 748, Carbohydrates: 91g, Sugar: 16g, Fiber: 6g, Protein: 34g, Sodium: 1706mg, Fat: 28g, 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

**30-40 min.**

Cook Within

**5 days**

Difficulty Level

**Intermediate**

Spice Level

**Mild**

## 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 **ground turkey**, follow same instructions as ground pork in Step 3, breaking up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.
- If using **ground beef**, follow same instructions as ground pork in Step 3, breaking up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **steak strips**, separate into a single layer and pat dry. Follow same instructions as ground pork in Step 3, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **chicken breasts**, pat dry and cut into 1" pieces. Follow same instructions as ground pork in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 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 fluff in **white portions of green onions** (prepared in the next step while rice cooks) until combined. Cover and set aside.
- While rice cooks, prepare ingredients.



### 2. Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Peel, trim, and thinly slice **carrot** on an angle.
- Halve **lime**. Juice one half and cut other half into wedges.



### 3. Cook the Ground Pork

- In a mixing bowl, combine **cornstarch**, **pho concentrate**, **soy sauce**, and ¼ cup **water** until cornstarch is dissolved.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **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.
- Stir cornstarch-soy sauce mixture, then add to hot pan. Bring to a simmer. Once simmering, stir constantly until slightly thickened, 1-2 minutes.
- Remove ground pork to a bowl. Reserve pan; no need to wipe clean.



### 4. Cook the Vegetables

- Return pan used to cook pork to medium heat and add 1 tsp. **olive oil**. Add **carrot** to hot pan and stir occasionally until beginning to soften, 4-5 minutes.
- Add **bok choy** and 2 tsp. **lime juice** and stir until bok choy just softens, 2-4 minutes.
- Remove from burner and stir in **sweet chili sauce**. *If desired, add ground pork and stir to combine.*



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **rice** with **vegetables** and **pork**. Garnish with **green portions of green onions** and squeeze **lime wedges** over dish to taste. Bon appétit!