

THANKSGIVING  
FAVORITES

LIMITED TIME ONLY!

Check out our  
Thanksgiving  
Favorites before  
they sell out!



FOR MORE INFO



### In your box

- .203 fl. oz. Soy Sauce
- 6 Small Flour Tortillas
- ½ oz. Roasted Peanuts
- 3 oz. Shredded Red Cabbage
- 2 tsp. Sriracha
- .84 oz. Mayonnaise
- 5 oz. Sliced Bok Choy
- 2 Green Onions
- 3 fl. oz. Garlic Sesame Sauce

### Customize It Options

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

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

### You will need

- Olive Oil
- 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	

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



# Garlic Sesame Pork Tacos

with spicy slaw and peanuts

NUTRITION per serving—Calories: 740, Carbohydrates: 50g, Sugar: 11g, Fiber: 4g, Protein: 47g, Sodium: 1618mg, Fat: 37g, Saturated Fat: 9g  
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

15-20 min.

Cook Within

5 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
- Ingredient(s) used more than once: **green onions**

## Customize It Instructions

- If using **steak strips**, follow same instructions as sliced pork in Steps 1 and 3, 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 sliced pork in Step 3, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.
- If using **diced chicken breasts**, pat dry. Follow same instructions as sliced pork in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



### 1. Prepare the Ingredients

- Coarsely chop **peanuts**.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Separate **sliced pork** into a single layer and pat dry.



### 2. Make the Slaw

- In a mixing bowl, combine **cabbage**, **mayonnaise**, and **Sriracha** (to taste). Set aside.



### 3. Cook the Pork Mixture

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **sliced pork**, **bok choy**, and **white portions of green onions** to hot pan. Stir occasionally until no pink remains on pork and pork reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner. Carefully transfer pork to a clean cutting board and coarsely chop.
- Return pork to pan and stir in **soy sauce** and **garlic sesame sauce** until coated.



### 4. Warm the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- *Alternatively, place a medium non-stick pan over medium-high heat. Add tortillas, one at a time, to hot, dry pan. Heat undisturbed, 30-45 seconds per side. Remove from pan.*



### 5. Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **pork mixture** and topping with **slaw**, **green portions of green onions**, and **peanuts**. Bon appétit!