



In your box

- ½ oz. Honey Roasted Peanuts
- 1 Lime
- 3 oz. Shredded Red Cabbage
- 3 oz. Matchstick Carrots
- 3 fl. oz. Tonkatsu Sauce
- 4 Green Onions
- .406 fl. oz. Soy Sauce
- 1 tsp. Asian Garlic, Ginger & Chile Seasoning

3 oz. Edamame

Customize It Options

- 12 oz. Boneless Pork Chops
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
- 12 oz. Sirloin Steaks
- 12 oz. Boneless Skinless Chicken Breasts
- 13½ oz. Organic 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, Salt, Pepper
- 2 Medium 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



Katsu Glazed Pork Chop

with red cabbage and carrot stir-fry

NUTRITION per serving—Calories: 520, Carbohydrates: 34g, Sugar: 20g, Fiber: 7g, Protein: 45g, Sodium: 1690mg, Fat: 24g, Saturated Fat: 6g
 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
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork chops in Step 1, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **sirloin steaks**, follow same instructions as pork chops in Step 1, cooking until steaks reach minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- If using **NY strip steak**, follow same instructions as pork chops in Step 1, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Halve to serve.



1. Cook the Pork Chops

- Pat **pork chops** dry, and season both sides with a pinch of **salt** and $\frac{1}{4}$ tsp. **pepper**.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add pork chops to hot pan and cook until golden brown and chops reach a minimum internal temperature of 145 degrees, 4-6 minutes per side. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- Add **tonkatsu sauce** and flip chops until coated, 1-2 minutes.
- Remove from burner. Transfer pork to a plate and tent with foil. Rest, 3 minutes.
- While pork cooks, prepare ingredients and cook vegetables.



3. Cook the Vegetables

- Place another medium non-stick pan over medium heat.
- Add 2 tsp. **olive oil**, **carrots**, **edamame**, **cabbage**, and **seasoning blend** (to taste) to hot pan. Stir occasionally until tender, 4-6 minutes.
- Stir in **white portions of green onions**, **soy sauce**, and 1 tsp. **lime juice** until combined. Remove from burner.



2. Prepare the Ingredients

- Halve **lime**. Cut one half into wedges and juice the other half.
- Crush **peanuts** in shipping bag.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.



4. Finish the Dish

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