

NEW



Fast & Fresh FAMILY



HOME CHEF

Teriyaki Ginger Pork with Bok Choy and edamame rice

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.

In your box

- 3 fl. oz. Teriyaki Glaze
- 6 oz. Edamame
- 1 tsp. Multicolor Sesame Seeds
- 2 tsp. Miso Sauce Concentrate
- 1 tsp. Mushroom Seasoning
- 17 oz. Cooked Jasmine Rice
- 5 oz. Sliced Bok Choy
- 16 oz. Fully Cooked Pulled Pork
- 2 tsp. Minced Ginger

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

You will need

Mixing Bowl

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.

NUTRITION per serving—Calories: 640, Carbohydrates: 61g, Sugar: 8g, Fiber: 3g, Protein: 35g, Sodium: 1390mg, Fat: 29g, Saturated Fat: 8g

Prep & Cook Time

15-20 min.

Cook Within

7 days

Difficulty Level

Easy

Spice Level

Not Spicy

Microwave

- Thoroughly rinse any fresh produce and pat dry. Drain **pulled pork** and separate pieces.
- Carefully massage **rice** in bag to break up any clumps. Mix rice, **miso, seasoning blend**, ¼ cup **water**, and **edamame** in one provided tray until completely combined.
- Cover tray with a damp paper towel. Microwave until beginning to warm, 3-4 minutes.
- While rice heats, add pulled pork, **teriyaki glaze**, 1 Tbsp. water, and **ginger** to second provided tray. Top with **bok choy**.
- Cover second tray with a damp paper towel. Microwave until heated through, 2-3 minutes.
- Carefully remove tray from microwave. Stir both trays to combine. *If bok choy needs more time, microwave, 1 minute.*
- To serve, top rice with pork mixture. Garnish with **sesame seeds**. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Drain **pulled pork** and separate pieces.
- Carefully massage **rice** in bag to break up any clumps. Tear a small slit in an upper corner of bag to vent. Place upright in microwave and heat, 45 seconds.
- Remove rice from packaging. Mix rice, **miso, seasoning blend**, ¼ cup **water**, and **edamame** in one provided tray until completely combined. Add pulled pork, **teriyaki glaze**, 1 Tbsp. water, and **ginger** to second provided tray. Top with **bok choy**.
- Cover rice tray with foil. (Leave tray with pork and bok choy uncovered.) Place both trays on a baking sheet. Bake in hot oven until heated through, 15-20 minutes.
- Carefully remove trays from oven. Stir both trays to combine. To serve, top rice with pork mixture. Garnish with **sesame seeds**. Bon appétit!