



Sweet Chili Ginger Pork and Broccoli Stir-Fry

WITH GREEN ONIONS

15 Minute Meal Kits



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

Difficulty Level

EASY

Spice Level

MEDIUM

You Will Need

Olive Oil, Salt, Pepper
Large Non-Stick Pan

Ingredients

- .4 fl. oz. Soy Sauce
 - 2 oz. Sweet Chili Sauce
 - 1/2 oz. Pickled Ginger
 - 1 tsp. Asian Garlic, Ginger & Chile Seasoning
 - 8 oz. Slaw Mix
 - 6 oz. Broccoli Florets
 - 2 Green Onions
- ### Customize It Options
- 10 oz. Ground Pork
 - 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
 - 10 oz. Steak Strips
 - 10 oz. Ground Beef
 - 20 oz. Double Portion Ground Pork

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.

View nutritional information at www.homechef.com/21863

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions as 10 oz. ground pork, working in batches, if necessary.
- If using **whole chicken breasts**, pat dry and, on a clean cutting board, cut into 1" dice. Follow same instructions as ground pork in Step 1, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, follow same instructions as ground pork in Step 1, breaking up until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **steak strips**, spread into a single layer, pat dry, and coarsely chop. Follow same instructions as ground pork in Step 1, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Cook the Ground Pork

- Place a large non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil**, **ground pork**, **seasoning blend**, and a pinch of **salt** and **pepper** to hot pan. Break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- While pork cooks, continue recipe.



2. Cook Vegetables and Prepare Ingredients

- Tear any large **broccoli** pieces in half, if needed.
- Add broccoli to hot pan and stir occasionally until bright green, 3-5 minutes.
- Stir in 2 Tbsp. **water** and **slaw mix**. Cover, and cook until slaw mix is al dente, 2-3 minutes.
- While vegetables cook, mince **pickled ginger**.
- Trim and thinly slice **green onions**.



3. Add the Sauces

- Stir **sweet chili sauce** (to taste), **soy sauce**, **pickled ginger**, 1/4 tsp. **salt**, and 1/4 tsp. **pepper** into hot pan until combined. *If too thick, add water, 2 Tbsp. at a time, until desired consistency is reached.*
- Remove from burner.



4. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **green onions**. Bon appétit!