



# Pork Lo Mein

WITH CARROTS AND BOK CHOY

Meal Kit



**RACHAELRAY™**  
RECIPE

### Prep & Cook Time

20-30 MIN

### Cook Within

5 DAYS

### You Will Need

Olive Oil, Salt  
Colander, Large Pot, Large  
Non-Stick Pan

### Ingredients

- 1 Tbsp. Minced Ginger
- 10 oz. Ground Pork
- 2 Green Onions
- 5 oz. Lo Mein Noodles
- 1 tsp. Sriracha
- 2 Garlic Cloves
- 1 Head of Baby Bok Choy
- 8 oz. Halved Coin Cut Carrots
- 1 1/4 fl. oz. Soy Sauce
- 1/4 oz. Cilantro

### Difficulty Level

INTERMEDIATE

### Spice Level

MEDIUM

### 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.



*Delish!*

View nutritional information at [www.homechef.com/22134](http://www.homechef.com/22134)

\*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 sesame, 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
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a large pot
- Ingredient(s) used more than once: **green onions**

## Rachael's Tip

I like to use a "garbage bowl" for my scraps (if I have any) as I slice and dice. This way, you don't have to run back and forth to the garbage can.



### 1. Prepare the Ingredients

- Remove any discolored outer leaves from **bok choy** and trim ends. Halve and cut into 1" strips.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Mince **garlic**.
- Mince **cilantro**.



### 2. Cook the Pork and Vegetables

- Place a large non-stick pan over medium-high heat.
- Add 2 tsp. **olive oil**, **ground pork**, and a pinch of **salt** to hot pan. Break up meat until no pink remains, 3-4 minutes.
- Add **carrots**, **bok choy**, and a pinch of **salt**. Stir occasionally until vegetables are tender and pork reaches a minimum internal temperature of 160 degrees, 6-8 minutes.
- While pork and vegetables cook, continue recipe.



### 3. Cook the Noodles

- Once **water** is boiling, add **noodles** and cook until al dente, 4-5 minutes.
- Reserve ½ cup **noodle cooking water**. Drain noodles in a colander and set aside.



### 4. Add the Noodles

- Add **ginger**, **garlic**, and **white portions of green onions** to pan with **pork and vegetables**. Stir occasionally until fragrant, 30-60 seconds.
- Add **soy sauce**, **Sriracha** (to taste), and half the **noodle cooking water** and bring to a simmer.
- Once simmering, cook until slightly thickened, 1-2 minutes.
- Add *additional noodle cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- Add **noodles** and toss to coat in sauce. Remove from burner.



### 5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **green portions of green onions** and **cilantro**. Buon appetito!