



Sesame Pork Rice Bowl

WITH BROCCOLI AND PEANUTS

Classic



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

Difficulty Level

EASY

Spice Level

MILD

You Will Need

Olive Oil, Salt, Pepper
Small Pot, Large Non-Stick Pan

Ingredients

10 oz. Sliced Pork
1 oz. Marsala Cooking Wine
5.47 oz. Long Grain White Rice
3 fl. oz. Garlic Sesame Sauce
½ oz. Roasted Peanuts
¼ tsp. Red Pepper Flakes

8 oz. Carrot
6 oz. Broccoli Florets

Customize It Options

10 oz. Ground Beef
8 oz. Shrimp
10 oz. Diced Boneless Skinless Chicken Breasts
10 oz. Steak Strips

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/22280

*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
- Only half the **wine** is used in this recipe

Customize It Instructions

- If using **diced chicken breasts**, pat dry and season with ¼ tsp. **salt** and a pinch of **pepper**. Follow same instructions as sliced pork in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, season with ¼ tsp. salt and a pinch of pepper. Follow same instructions as sliced pork in Step 3, cooking until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **shrimp**, pat dry and season with ¼ tsp. salt and a pinch of pepper. Follow same instructions as sliced pork in Step 3, cooking until browned and shrimp reach minimum internal temperature, 2-3 minutes per side.
- If using **steak strips**, follow same instructions as sliced pork.



1. Cook the Rice

- Bring a small pot with **rice**, 1¼ cups **water**, and a pinch of **salt** to a boil.
- Once boiling, reduce to a simmer, cover, and cook until rice is tender, 15-18 minutes.
- Remove from burner. Set aside covered.
- While rice cooks, continue recipe.



2. Prepare the Ingredients

- Cut **broccoli** into bite-sized pieces.
- Peel, trim, and cut **carrot** on an angle into ¼" slices.
- Coarsely chop **peanuts**.
- Pat **sliced pork** dry. Coarsely chop, then separate pieces. Season all over with ¼ tsp. **salt** and a pinch of **pepper**.



3. Cook the Sliced Pork

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **sliced pork** to hot pan. Stir occasionally until no pink remains and pork reaches a minimum internal temperature of 145 degrees, 5-7 minutes.
- Remove from burner and transfer sliced pork to a plate. Rest, 3 minutes. Reserve pan; no need to wipe clean.



4. Cook the Vegetables

- Return pan used to cook sliced pork to medium heat and add 2 tsp. **olive oil**.
- Add **carrot**, **broccoli**, and ¼ cup **water** to hot pan. Cover, and cook until starting to soften, 4-5 minutes.
- Uncover, and add ¼ tsp. **salt** and a pinch of **pepper**. Stir occasionally until vegetables are tender, 2-3 minutes.



5. Finish the Dish

- Add **sliced pork** and any accumulated juices, **garlic sesame sauce**, 1 Tbsp. **water**, and half the **wine** (remaining is yours to use as you please!) to hot pan. Stir until pork and **vegetables** are lightly glazed, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping **rice** with sliced pork and vegetables and garnishing with **peanuts** and **red pepper flakes** (to taste). Bon appétit!