

One-Pan Pork and Broccoli Stir-Fry

WITH RICE AND CRISPY WONTONS

Meal Kit



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
Mixing Bowl, Microwave-Safe Bowl, Large Non-Stick Pan

Ingredients

- 16 oz. Cooked White Rice
 - 8 oz. Broccoli Florets
 - 2 Green Onions
 - 2 tsp. Asian Garlic, Ginger & Chile Seasoning
 - 1 tsp. Cornstarch
 - 5 fl. oz. Garlic Sesame Sauce
 - 1 tsp. Garlic Salt
 - 1 oz. Wonton Strips
- Customize It Options**
- 16 oz. Ground Pork
 - 20 oz. Diced Boneless Skinless Chicken Breasts
 - 16 oz. Ground Beef
 - 16 oz. Shrimp

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

Leave A Review

Your opinion matters!



Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/34761

*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**

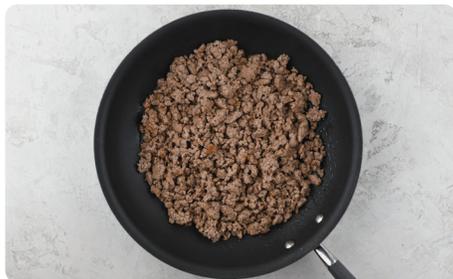


1. Prepare the Ingredients

- Cut **broccoli** into bite-sized pieces.
- Trim and thinly slice **green onions**, keeping white and green portions separate.

Customize It Instructions

- If using **diced chicken breasts**, pat dry. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, break up until beef reaches minimum internal temperature, 4-6 minutes.
- If using **shrimp**, pat dry. Cook until pink and shrimp reach minimum internal temperature, 2-3 minutes per side.



2. Start the Stir-Fry

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **ground pork, Asian garlic, ginger & chile seasoning** (use less if spice-averse), and a pinch of **salt** to hot pan. Break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.



3. Finish the Stir-Fry

- Add **broccoli**, a pinch of **salt** and **pepper**, and $\frac{1}{4}$ cup **water** to hot pan. Cover and cook until broccoli is slightly tender, 3-5 minutes.
- In a mixing bowl, combine **garlic sesame sauce**, 2 Tbsp. **water**, **white portions of green onions**, and **cornstarch**. Stir to combine. Add to pan and stir often until sauce thickens, 2-3 minutes.
- Remove from burner.
- While stir-fry cooks, continue recipe.



4. Heat the Rice

- Carefully massage **rice** in bag to break up any clumps. Remove rice from packaging. Place rice and **garlic salt** in a microwave-safe bowl. Microwave uncovered until heated through, 3-4 minutes.
- Carefully remove from microwave. Rest, 2 minutes.
- Fluff rice with a fork.



5. Finish the Dish

- Coarsely crush **wontons** in shipping bag
- Plate dish as pictured on front of card, topping **rice** with **stir-fry**. Garnish with **green portions of green onions** and crushed wontons. Bon appétit!