



#### In your box

- 2 Green Onions
- 1 ½ fl. oz. Ponzu Sauce
- 1 ½ oz. Hawaiian Sweet and Sour Sauce
- ½ oz. Dijon Mustard
- 8 oz. Slaw Mix
- 1 oz. Wonton Strips
- ½ oz. Roasted Peanuts

#### Customize It Options

- 12 oz. Ground Pork
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Shrimp
- 10 oz. Ground Beef

Home Chef Express

## Pork Egg Roll in a Bowl

with crispy wontons and peanuts

NUTRITION per serving—Calories: 612, Carbohydrates: 31g, Fat: 37g, Protein: 37g, Sodium: 1664mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
*\*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time  
**15 min.**

Cook Within  
**4 days**

Difficulty Level   
**Easy**

Spice Level   
**Not Spicy**



## You will need

Olive Oil, Salt, Pepper

Mixing Bowl, Large Non-Stick Pan

## Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions, ponzu**



### 1 Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- In a mixing bowl, combine **sweet and sour sauce** and **Dijon**. Set aside.
- *If using **diced chicken or shrimp**, pat dry and season all over with a pinch of salt and pepper.*



### 2 Cook the Pork

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **ground pork, white portions of green onions**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally, breaking up meat with a spoon until no pink remains, 4-6 minutes.
- Stir in half the **ponzu** (reserve remaining for egg roll mixture) and cook until absorbed, 1-2 minutes.
- Transfer pork to a plate. Keep pan over medium-high heat.
- *If using **ground beef**, follow same instructions. If using **diced chicken**, follow same instructions and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes. If using **shrimp**, follow same instructions and cook on one side, 2-3 minutes. Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.*



### 3 Cook the Vegetables

- Add ½ tsp. **olive oil**, **slaw mix**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until tender but still crisp, 1-2 minutes.



### 4 Finish Pork Mixture and Finish Dish

- Return **pork** to pan and stir to combine.
- Remove from burner. Stir in **sweet and sour-mustard sauce** and remaining **ponzu** (to taste).
- Plate dish as pictured on front of card, garnishing with **wonton strips, peanuts**, and **green portions of green onions**. Bon appétit!