



In your box

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



Pork Egg Roll in a Bowl

with crispy wontons and peanuts

NUTRITION per serving—Calories: 622, Carbohydrates: 36g, Fat: 37g, Protein: 38g, Sodium: 1574mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
20-30 min.

Cook Within
5 days

Difficulty Level ● □ □ □
Easy

Spice Level □ □ □ □
Not Spicy

① 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**



Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Trim ends off **celery**, halve lengthwise, and cut on an angle into ¼" slices.



Make the Sweet and Sour-Dijon Sauce

- In a mixing bowl, combine **sweet and sour sauce** and **Dijon**. Set aside.



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.
- Add 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.



Cook the Vegetables

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



Finish the Egg Roll Mixture

- Return **pork** to pan and stir to combine.
- Remove from burner. Stir in **sweet and sour-Dijon 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!