



#### In your box

- ¾ cup Jasmine Rice
- 2 Persian Cucumbers
- ¼ oz. Cilantro
- 3 oz. Matchstick Carrots
- 1 fl. oz. Seasoned Rice Vinegar
- 12 oz. Ground Pork
- 1 Tbsp. Chopped Ginger
- 2 tsp. Asian Garlic, Ginger and Chile Seasoning
- 2 fl. oz. Teriyaki Glaze



## Pork Banh Mi Bowl

with pickled vegetables

NUTRITION per serving—Calories: 804, Carbohydrates: 87g, Fat: 32g, Protein: 40g, Sodium: 1712mg.  
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   
Mild

## 🕒 You will need

Olive Oil, Pepper

Small Pot, 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



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### Cook the Rice

- Bring a small pot with **rice** and 1½ cup **water** to a boil over high heat. Reduce to a simmer, cover, and cook until tender, 18-20 minutes.
- Remove from burner and set aside covered.
- While rice cooks, prepare ingredients.



2

### Prepare the Ingredients

- Trim **cucumber**, halve lengthwise, and cut into ¼" half-moons on an angle.
- Stem and coarsely chop **cilantro**.



3

### Pickle the Vegetables

- Combine **cucumber**, **matchstick carrots**, and **rice wine vinegar** in a mixing bowl. Set aside at least 10 minutes.



4

### Cook the Pork

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **ground pork**, **ginger**, and **seasoning blend** to hot pan. Cook, breaking up with a spoon, until no pink remains and meat is slightly caramelized, 5-7 minutes.
- Stir in **teriyaki glaze** and cook until glaze is absorbed, 1-2 minutes.
- Season with a pinch of **pepper**.
- Remove from burner.



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### Finish the Dish

- Plate dish as pictured on front of card, topping **rice** with **pork** and **pickled vegetables** and garnishing with **cilantro**. Bon appétit!