



#### In your box

- 2 oz. Satay Sauce
- ½ oz. Seasoned Rice Wine Vinegar
- 2 Green Onions
- ¼ tsp. Red Pepper Flakes
- 8 oz. Slaw Mix
- 1 Red Bell Pepper
- ½ oz. Crispy Rice Noodles
- 2 Garlic Cloves

#### Customize It Options

- 12 oz. Ground Pork
- 10 oz. USDA Choice Sliced Flank Steak
- 10 oz. Steak Strips
- 10 oz. Antibiotic-Free Ground Beef

Customer Favorite

## Thai Pork Spring Roll in a Bowl

with satay sauce and crispy rice noodles

NUTRITION per serving—Calories: 628, Carbohydrates: 33g, Fat: 39g, Protein: 37g, Sodium: 1176mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
*\*Nutritional information may vary if you selected an alternative protein as your customized option*

Prep & Cook Time  
20-30 min.

Cook Within  
5 days

Difficulty Level   
Easy

Spice Level   
Mild



## ① You will need

Olive Oil, Salt, Pepper  
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, crispy rice noodles**



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### Prepare the Ingredients

- Stem **red bell pepper**, seed, remove ribs, and slice into thin strips.
- Trim and thinly slice **green onions**.
- Mince **garlic**.
- *If using **steak strips** or **flank steak**, separate into a single layer and pat dry.*



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### Cook the Pork

- Place a large non-stick pan over high heat. Add 2 tsp. **olive oil**, **ground pork**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Cook, breaking up meat with a spoon, until no pink remains, 5-7 minutes.
- *If using **ground beef**, **steak strips**, or **flank steak**, follow same instructions and cook until no pink remains, 4-6 minutes.*
- Transfer pork to a plate. Keep pan over high heat.



3

### Cook the Red Bell Pepper

- Add **red bell pepper**, 2 tsp. **olive oil**, and ¼ tsp. **salt** to hot pan. Stir occasionally until tender but still crisp, 3-5 minutes.



4

### Finish the "Spring Roll"

- Add **slaw mix**, **ground pork**, **satay sauce**, **green onions** (reserve a pinch for garnish), **garlic**, **seasoned rice vinegar**, and half the **crispy rice noodles** (reserve remaining for garnish) to pan. Stir until combined and warmed through, 1-2 minutes.
- Remove from burner.



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### Finish the Dish

- Plate the dish as pictured on front of card, garnishing with remaining **crispy rice noodles**, remaining **green onions**, and **red pepper flakes** (to taste). Bon appétit!