



In your box

- 5 oz. Peas
- .61 fl. oz. Tamari Soy Sauce
- 2 tsp. Sriracha
- 2 Green Onions
- 6 oz. Julienned Red Pepper
- 8 oz. Pre-Cooked Brown Rice
- 12 oz. Ground Pork



Pork Fried Rice

with peas and roasted red peppers

NUTRITION per serving—Calories: 695, Carbohydrates: 57g, Fat: 33g, Protein: 43g, Sodium: 1147mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
15 min.

Cook Within
4 Days

Difficulty Level 
Easy

Spice Level 
Mild

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**



Prepare the Green Onions

- Trim and slice **white portions of green onions** into 1" pieces. Slice remaining green onions on an angle. Keep white and green portions separate.



Cook the Ground Pork

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **ground pork, white portions of green onions, and roasted red peppers** to hot pan. Stir occasionally, breaking up with a spoon, until no pink remains, 5-7 minutes.



Add the Rice and Peas

- Add **rice and peas** to pan. Stir occasionally until warmed through, 1-2 minutes.



Finish the Dish

- Add **soy sauce and Sriracha** (to taste) to pan. Stir to combine, then remove from burner. Season with ¼ tsp. **salt** and a pinch of **pepper**.
- Plate dish as pictured on front of card, garnishing with **green portions of green onions**. Bon appétit!