



#### In your box

3 fl. oz. Satay Sauce  
5 oz. Rice Noodles  
5 oz. Sliced Bok Choy  
3 oz. Matchstick Carrots  
2 tsp. Sambal  
12 oz. Ground Pork

## Spicy Peanut & Pork Satay with carrots and bok choy

NUTRITION per serving—Calories: 775, Carbohydrates: 78g, Fat: 33g, Protein: 40g, Sodium: 1434mg.  
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 antibiotic-free ground beef as your protein*

Prep & Cook Time  
**15 min.**

Cook Within  
**4 days**

Difficulty Level ● ● ● ● ●  
**Easy**

Spice Level ● ● ● ● ●  
**Mild**



## 📌 You will need

Olive Oil, Salt, Pepper

Colander, Medium Pot, 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!

- Bring 8 cups **water** to a boil in a medium pot
- Thoroughly rinse produce and pat dry



1

### Cook the Noodles

- Once water is boiling, add **rice noodles** and cook until tender, 4-6 minutes.
- Drain noodles in a colander and rinse under cold water. Drain again thoroughly and set aside.
- While noodles cook, start vegetables.



2

### Start the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **bok choy** and **carrots** to hot pan and stir occasionally until lightly browned, 2-3 minutes.



3

### Cook the Pork

- Add **pork** to pan and cook, breaking up meat, until no pink remains, 5-7 minutes.
- *If using ground beef, cook, breaking up meat, until no pink remains, 4-6 minutes.*



4

### Finish the Stir Fry

- Stir **noodles**, **satay sauce**, and half the **sambal** into pan until combined. Taste, and add remaining sambal if desired. Cook until noodles are warmed through, 1-2 minutes.
- Remove from burner and season with ¼ tsp. **salt** and a pinch of **pepper**.
- Plate dish as pictured on front of card. Bon appétit!