



#### In your box

- 8 oz. Cooked Red Potatoes
- ½ oz. Crispy Jalapeños
- 2 oz. Sour Cream
- ¼ oz. Cilantro
- 5 oz. Peas
- 2 tsp. Curry Seasoning
- 1 Shallot
- 1 tsp. Sugar
- 1 Lime

#### Customize It Options

- 12 oz. Ground Pork
- 14 oz. Diced Chicken Thighs
- 10 oz. Steak Strips
- 10 oz. Antibiotic-Free Ground Beef

## Pork Samosa Bowl

with peas and sour cream

NUTRITION per serving—Calories: 785, Carbohydrates: 41g, Fat: 51g, Protein: 40g, Sodium: 1130mg.  
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  
**15 min.**

Cook Within  
**4 days**

Difficulty Level ● ● ● ● ●  
**Easy**

Spice Level ● ● ● ● ●  
**Mild**



## 📌 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: shallot



1

### Prepare the Ingredients

- Halve and juice **lime**.
- Stem **cilantro** and coarsely chop leaves.
- Peel and halve **shallot**. Slice halves into thin strips.
- Halve **potato wedges**.
- *If using **chicken thighs** or **steak strips**, pat dry, and season with a pinch of salt.*



2

### Make the Sauce

- In a mixing bowl, combine half the **shallot** (reserve remaining for pork), 2 Tbsp. **lime juice**, **cilantro**, **sugar**, 2 Tbsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Set aside.



3

### Cook the Pork and Vegetables

- Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **ground pork** to hot pan. Break up meat with a spoon until beginning to brown, 3-4 minutes.
- Add **potatoes**, **curry seasoning**, remaining **shallot**, ½ tsp. **salt**, and a pinch of **pepper**. Stir occasionally until potatoes are lightly browned and no pink remains on pork, 3-5 minutes.
- Add **peas** and stir occasionally until warmed through, 1-2 minutes.
- *If using **ground beef**, **chicken thighs**, or **steak strips**, follow same instructions, cooking chicken until it reaches a minimum internal temperature of 165 degrees, and steak and beef until no pink remains.*



4

### Finish the Dish

- Plate dish as pictured on front of card, topping **pork** and **potatoes** with **sauce** and **sour cream**. Crush **crispy jalapeños** and sprinkle over bowl (to taste). Bon appétit!