



- In your box**
- 2 oz. Sweet Chili Sauce
  - 3 oz. Peas
  - ¼ tsp. Red Pepper Flakes
  - 2 Green Onions
  - .609 fl. oz. Tamari Soy Sauce
  - 3 oz. Matchstick Carrots
  - 8 oz. Cooked Jasmine Rice
  - 8 oz. Pulled Pork



## Hawaiian Pulled Pork Fried Rice

with peas and carrots

NUTRITION per serving—Calories: 670, Carbohydrates: 58g, Fat: 34g, Protein: 31g, Sodium: 1737mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
*\*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time  
**15 min.**

Cook Within  
**4 days**

Difficulty Level   
**Easy**

Spice Level   
**Medium**

## You will need

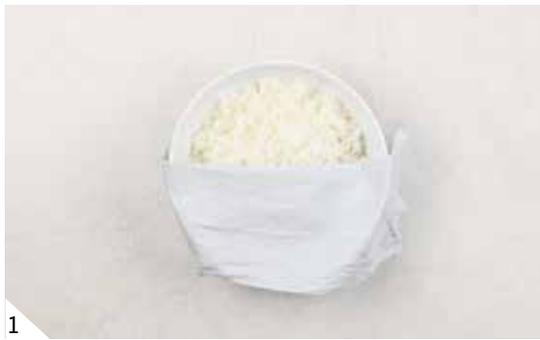
Olive Oil, Salt, Pepper

Microwave-Safe 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: **green onions**



1

### Heat the Rice

- For best results, pierce rice bag a few times with a knife, then break up rice inside the bag. Mix rice with 1 Tbsp. **water** in a microwave-safe bowl. Cover with a damp paper towel. Microwave until warm, 2 minutes, stirring once halfway through.
- While rice heats, slice green onions.



2

### Slice the Green Onions

- Trim and thinly slice **green onions**, keeping white and green portions separate.



3

### Start the Fried Rice

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **white portions of green onion, matchstick carrots and pulled pork** to hot pan.
- Stir occasionally until carrots start to soften and pork is heated through, 3-4 minutes.



4

### Finish Fried Rice and Finish Dish

- Stir in **rice** and **peas** until heated through, 1-2 minutes.
- Stir in **soy sauce, sweet chili sauce, red pepper flakes** (to taste), and a pinch of **salt** and **pepper**.
- Plate dish as pictured on front of card, garnishing with **green portions of green onion**. Bon appétit!