



**In your box**  
5 oz. Edamame  
2 fl. oz. Korean BBQ Sauce  
2 oz. Sliced Red Onion  
2 oz. Sweet Chili Sauce  
8 ½ oz. Cooked Jasmine Rice

**Customize It Options**  
8 oz. Fully Cooked Pulled Pork  
10 oz. Steak Strips  
8 oz. Shrimp  
10 oz. USDA Choice Sliced Flank Steak

\*Contains: soy, shellfish (shrimp)

**You will need**  
Olive Oil  
Large Non-Stick Pan, Microwave-Safe Bowl



## Spicy Korean Pulled Pork Rice Bowl with edamame

NUTRITION per serving—Calories: 775, Carbohydrates: 76g, Fat: 35g, Protein: 37g, Sodium: 1507mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Spicy

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ If using fresh produce, thoroughly rinse and pat dry

### Customize It Instructions

- If using **shrimp**, pat dry and season with a pinch of **salt** and **pepper**. Follow same instructions as pulled pork in step 3, removing onions and cooking shrimp undisturbed until seared on one side, 2-3 minutes. Flip, and cook until shrimp reaches minimum internal temperature, 1-2 minutes. Stir in cooked **onions** and **BBQ sauce**.
- If using **flank steak** or **steak strips**, separate into single layer and pat dry. Season with a pinch of **salt** and **pepper**. Follow same instructions as pulled pork in step 3, removing onions and stirring flank steak occasionally until no pink remains, 4-6 minutes. Stir in cooked **onions** and **BBQ sauce**.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

### Cook the Rice

- Remove **rice** from packaging. Place rice in a microwave-safe bowl with 2 Tbsp. **water**. Cover with a damp paper towel. Microwave until warm, 2 minutes.
- Add **sweet chili sauce** and fluff with a fork to combine.



2

### Cook the Edamame

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **edamame** to hot pan. Stir occasionally until warm, 2-3 minutes.
- Transfer edamame to a plate. Keep pan over medium-high heat.



3

### Cook the Pork Mixture

- Add 1 tsp. **olive oil** and **onion** to hot pan and stir occasionally until tender and lightly browned, 5-6 minutes.
- Add **pulled pork**, **BBQ sauce** (to taste), and ¼ cup **water**. Bring to a simmer, stirring occasionally. *Excess pork fat will render while cooking and add flavor.*
- Once simmering, remove from burner.



4

### Finish the Dish

- Plate dish as pictured on front of card, topping **rice** with **pork mixture** and **edamame**. Bon appétit!