



In your box

- 1 fl. oz. Gochujang Red Pepper Paste
- 8 ½ oz. Cooked Jasmine Rice
- 2 oz. Teriyaki Glaze
- ½ oz. Seasoned Rice Wine Vinegar
- 3 oz. Shredded Red Cabbage
- ½ oz. Wonton Strips
- 4 oz. Green Beans

Customize It Options

- 12 oz. Ground Pork
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Ground Turkey
- 10 oz. Antibiotic-Free Ground Beef
- 24 oz. Ground Pork—Double Portion

*Contains: wheat, soy



Oven-Ready

Korean Pork Rice Bowl

with green beans and wonton strips

NUTRITION per serving—Calories: 726, Carbohydrates: 74g, Fat: 29g, Protein: 40g, Sodium: 1114mg.

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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Spicy



1

Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Spread **rice** evenly in provided tray. Top with **cabbage** and **green beans**.



2

Add the Ground Pork

- Crumble **ground pork** over **vegetables**. Drizzle with **teriyaki glaze**, **rice wine vinegar**, and **gochujang** (use less if spice-averse).
- *If using 24 oz. ground pork, ground beef, or ground turkey, follow same instructions.*
- *If adding on diced chicken breasts, add before ground meat.*



3

Bake the Dish

- Bake uncovered in hot oven until meal reaches a minimum internal temperature of 160 degrees, 25-30 minutes.
- *If using 24 oz. ground pork or ground beef, follow same instructions. If using ground turkey or adding on chicken, bake uncovered in hot oven until meal reaches a minimum internal temperature of 165 degrees, 25-30 minutes.*
- Carefully remove from oven. Garnish with **wontons**. Bon appétit!