



#### In your box

- 1 oz. Seasoned Rice Vinegar
- 2 oz. Teriyaki Glaze
- ½ oz. Wonton Strips
- 6 oz. Pepper and Onion Mix
- 8 ½ oz. Cooked Jasmine Rice
- 1 oz. Roasted Salted Cashews
- 8 oz. Fully Cooked Pulled Pork

\*Contains: wheat, soy, tree nuts (cashews)

#### You will need

Olive Oil, Salt, Pepper

#### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Oven-Ready



## Teriyaki Pulled Pork

with jasmine rice and cashews

NUTRITION per serving—Calories: 763, Carbohydrates: 75g, Sugar: 14g, Fiber: 1g, Protein: 33g, Sodium: 1608mg, Fat: 37g, Saturated Fat: 10g  
 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

**20-30 min.**

Cook Within

**5 days**

Difficulty Level

**Easy**

Spice Level

**Not Spicy**

## Before you cook

All cook times are approximate based on testing.



### 1. Prepare the Ingredients

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Carefully massage **rice** in bag to break up any clumps. Tear a small slit in an upper corner of bag to vent. Place upright in microwave and heat, 45 seconds. Remove rice from packaging.
- Combine rice, 1 tsp. **olive oil**, **cashews**, **pepper** and **onion mix**, and a pinch of **salt** and **pepper** in provided tray until completely combined. Spread into a single layer on one side of the tray.



### 2. Add the Pork

- Place **pulled pork** in empty side of tray.



### 3. Bake the Dish

- Bake uncovered in hot oven until **vegetables** are tender and **pulled pork** is heated through, 15-17 minutes.
- Carefully remove from oven. Stir **rice vinegar** into **rice mixture**. Top pork with **teriyaki glaze** and garnish with **wontons**. Bon appétit!