



In your box

- ½ oz. Roasted Peanuts
- 2 oz. Sweet Chili Sauce
- 3 oz. Matchstick Carrots
- 2 oz. Teriyaki Glaze
- 8 oz. Cilantro Lime Rice
- 6 oz. Snow Peas
- 1 tsp. Asian Garlic, Ginger & Chile Seasoning

Customize It Options

- 12 oz. Ground Turkey
- 8 oz. Fully Cooked Shredded Beef
- 12 oz. Impossible Burger
- 10 oz. Ground Beef
- 8 oz. Shrimp

*Contains: wheat, peanuts, soy

You will need

Pepper

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Oven-Ready



Teriyaki Turkey Rice Bowl

with snow peas and roasted peanuts

NUTRITION per serving—Calories: 607, Carbohydrates: 63g, Sugar: 20g, Fiber: 6g, Protein: 40g, Sodium: 1728mg, Fat: 20g, Saturated Fat: 4g
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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **Impossible burger**, follow same instructions as turkey in Steps 2 and 3, baking uncovered until heated through, 30-35 minutes.
- If using **ground beef**, follow same instructions as turkey in Steps 2 and 3, baking uncovered until beef reaches minimum internal temperature, 30-35 minutes.
- If using **shredded beef**, follow same instructions as turkey in Steps 2 and 3, baking uncovered until heated through, 30-35 minutes.
- If using **shrimp**, pat dry. Follow same instructions as turkey in Steps 2 and 3, baking uncovered until shrimp reaches minimum internal temperature, 25-30 minutes.



1. Prepare the Ingredients

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Place **rice, carrots, and snow peas** in provided tray.



2. Add the Turkey

- Break **ground turkey** into small pieces and place evenly on **rice**. Top with **seasoning blend** and a pinch of **pepper**.



3. Finish the Dish

- Bake uncovered in hot oven until **snow peas** are tender and **ground turkey** reaches a minimum internal temperature of 165 degrees, 30-35 minutes.
- Carefully remove tray from oven. Top with **teriyaki glaze, sweet chili sauce, and peanuts**. Bon appétit!