



#### In your box

- 2 oz. Sweet Chili Sauce
- ¾ cup Jasmine Rice
- 2 Green Onions
- 2 Heads of Baby Bok Choy
- .406 fl. oz. Tamari Soy Sauce
- 1 tsp. Cornstarch
- 4 tsp. Pho Vegetable Broth Concentrate
- 8 oz. Carrot
- 1 Lime

#### Customize It Options

- 12 oz. Ground Pork
- 10 oz. Antibiotic-Free Ground Beef
- 12 oz. Ground Turkey
- 24 oz. Ground Pork-Double Portion

\*Contains: soy

#### You will need

- Olive Oil
- Small Pot, Mixing Bowl, Large Non-Stick Pan



## Thai Pork Rice Bowl

with bok choy and carrots

NUTRITION per serving—Calories: 800, Carbohydrates: 91g, Fat: 30g, Protein: 41g, Sodium: 1748mg.  
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

Intermediate

Spice Level

Mild

## 👑 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
- Ingredient(s) used more than once: **green onions**

### Customize It Instructions

- If using 24 oz. **ground pork**, follow same instructions as ground pork in Step 3, seasoning with ¼ tsp. **salt** and a pinch of **pepper** and cooking in batches if necessary.
- If using **ground turkey**, follow same instructions as ground pork in Step 3, cooking with a pinch of **salt** and **pepper** and breaking up meat with a spoon until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- If using **ground beef**, follow same instructions as ground pork in Step 3, cooking with a pinch of **salt** and **pepper** and breaking up meat with a spoon until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.

#### Minimum Internal Temperature

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



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### Cook the Rice

- Bring a small pot with **rice** and 1½ cups **water** to a boil. Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and fluff in **white portions of green onions** (prepared in a later step) until combined. Cover and set aside.
- While rice cooks, prepare ingredients.



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### Prepare the Ingredients

- Remove any discolored outer leaves from **bok choy** and trim ends. Cut stems into ¼" slices and coarsely chop leaves, keeping stems and leaves separate.
- Peel, trim, and thinly slice **carrot** on an angle.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Halve **lime**. Cut one half into wedges and juice the other half.



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### Cook the Pork

- In a mixing bowl, combine **cornstarch**, **pho concentrate**, **soy sauce**, and ¼ cup **water** until cornstarch is dissolved.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **pork** to hot pan and stir occasionally, breaking up meat with a spoon, until browned and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Stir cornstarch-soy sauce mixture and add to pan. Bring to a simmer. Once simmering, stir constantly until mixture thickens slightly, 1-2 minutes.
- Remove pork to a bowl. Reserve pan; no need to wipe clean.



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### Cook the Vegetables

- Return pan used to cook pork to medium heat and add 1 tsp. **olive oil**. Add **carrots** to hot pan and stir occasionally until starting to soften, 4-5 minutes.
- Add **bok choy stems** and stir occasionally until softened, 2-3 minutes.
- Stir in **bok choy leaves** and 2 tsp. **lime juice** until leaves are just wilted, 1-2 minutes.
- Remove from burner and stir in **sweet chili sauce**. *If desired, add ground pork and combine.*



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### Finish the Dish

- Plate dish as pictured on front of card, topping **rice** with **vegetables** and **pork**. Garnish with **green portions of green onions** and squeeze **lime wedges** over dish (to taste). Bon appétit!