



In your box

- ¼ tsp. Red Pepper Flakes
- 2 tsp. Chopped Ginger
- 2 fl. oz. Creamy Roasted Sesame Dressing
- 1 tsp. Asian Garlic and Ginger Seasoning
- 8 oz. Slaw Mix
- 2 Green Onions
- 1 oz. Teriyaki Glaze
- ¼ fl. oz. Toasted Sesame Oil
- 3 oz. Edamame

Customize It Options

- 12 oz. Pork Tenderloin Medallions
- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Mahi-Mahi Fillets

*Contains: eggs, wheat, soy, fish (mahi-mahi)

You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan, 2 Mixing Bowls



Teriyaki-Ginger Pork Medallions

with edamame slaw

NUTRITION per serving—Calories: 546, Carbohydrates: 23g, Fat: 31g, Protein: 44g, Sodium: 966mg.

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

Medium

👑 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 **mahi-mahi**, follow same instructions as pork in Steps 1 and 2, cooking until mahi-mahi reaches a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- If using **chicken breasts**, follow same instructions as pork in Steps 1 and 2, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.

Minimum Internal Temperature

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



1

Prepare Ingredients and Make Sauce

- Trim and mince white portions of **green onions**. Thinly slice remaining green onions. Keep white and green portions separate.
- In a mixing bowl, combine **ginger**, **teriyaki glaze**, white portions of green onions, 2 Tbsp. **water**, **sesame oil** (to taste), and **red pepper flakes** (to taste). *Sauce will have a thin consistency.* Set aside.
- Pat **pork medallions** dry, and season both sides with **seasoning blend**.



2

Cook the Pork Medallions

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **pork medallions** to hot pan and cook until pork reaches a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- Remove from burner. Transfer medallions to a plate and tent with foil. Wipe pan clean and reserve.



3

Make the Slaw

- Return pan used to cook pork medallions to medium heat and add 2 tsp. **olive oil**. Add **edamame** to hot pan and stir occasionally until warmed through, 2-3 minutes.
- Remove from burner. Transfer edamame to another mixing bowl and combine with **slaw mix**, **dressing**, **green portions of green onions**, a pinch of **pepper**, and ¼ tsp. **salt**, to taste.



4

Finish the Dish

- Plate dish as pictured on front of card, topping **pork** with **sauce**. Bon appétit!