



In your box

2 Garlic Cloves
6 oz. Sliced Red Bell Pepper
2 oz. Satay Sauce
½ oz. Seasoned Rice Wine Vinegar
2 Green Onions
8 oz. Slaw Mix
¼ tsp. Red Pepper Flakes
½ oz. Crispy Rice Noodles

Customize It Options

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

*Contains: wheat, peanuts, fish (anchovy)

You will need

Olive Oil, Salt, Pepper
Large Non-Stick Pan



Thai Pork Spring Roll in a Bowl

with satay sauce and crispy rice noodles

NUTRITION per serving—Calories: 620, Carbohydrates: 34g, Fat: 39g, Protein: 35g, Sodium: 1182mg.

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

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, crispy rice noodles**

Customize It Instructions

- If using 24 oz. **ground pork**, follow same instructions, working in batches if necessary and cooking until pork reaches a minimum internal temperature of 160 degrees.
- If using **ground turkey**, follow same instructions as pork in Step 2, cooking, stirring occasionally, breaking up turkey, 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 pork in Step 2, cooking, stirring occasionally, breaking up meat, 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°



1

Prepare the Ingredients

- Trim and thinly slice **green onions**.
- Mince **garlic**.



2

Cook the Ground Pork

- Place a large non-stick pan over high heat. Add 2 tsp. **olive oil**, **ground pork**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Cook, breaking up meat with a spoon, until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Transfer pork to a plate. Keep pan over high heat.



3

Cook the Red Bell Pepper

- Add **red bell pepper**, 1 tsp. **olive oil**, and ¼ tsp. **salt** to hot pan. Stir occasionally until tender but still crisp, 3-5 minutes.



4

Finish the Dish

- Add **slaw mix**, **ground pork**, **satay sauce**, **green onions** (reserve a pinch for garnish), **garlic**, **seasoned rice vinegar**, and half the **crispy rice noodles** (reserve remaining for garnish) to pan. Stir until combined and warmed through, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with remaining **crispy rice noodles**, remaining **green onions**, and **red pepper flakes** (to taste). Bon appétit!