In your box

- ¼ tsp. Red Pepper Flakes
- 1 Lime
- 5 oz. Lo Mein Noodles
- ¼ oz. Specialty Toasted Sesame Oil
- 3 oz. Peas
- 3 fl. oz. Sweet Chili Sauce
- .203 fl. oz. Tamari Soy Sauce
- 3 oz. Shredded Red Cabbage

Customize It Options

- 8 oz. Fully Cooked Pulled Pork
- 16 oz. Fully Cooked Pulled Pork– Double Portion
- 10 oz. Antibiotic-Free Ground Beef
- 12 oz. Ground Turkey

*Contains: wheat, soy

You will need

Olive Oil

Colander, Medium Pot, Large Non-Stick Pan

Ready in 15

Pulled Pork Pot Sticker Bowl
with peas and red cabbage

HOME CHEF

	Prep & Cook Time	Cook Within	Difficulty Level	Spice Level
	15 min.	4 days	Easy	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
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot

Customize It Instructions

- If using 16 oz. **pulled pork**, follow same instructions, working in batches if necessary.
- If using **ground turkey**, follow same instructions as pork in Steps 2 and 3 breaking up meat 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 Steps 2 and 3 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

Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until tender, 4-6 minutes.
- Drain pasta in a colander, rinsing with cold water. Drain again thoroughly and set aside.
- While pasta cooks, halve **lime**. Juice one half and cut remaining half into wedges.

2

Cook the Pork

- Coarsely chop **pulled pork**. *Excess fat will render while cooking and add flavor.*
- Place a large non-stick pan over medium heat with 1 tsp. **olive oil**. Add pulled pork to hot pan. Stir occasionally until pork begins to break down and lightly browns, 4-5 minutes.

3

Cook Vegetables and Sauce

- Add **peas** and **red cabbage** to hot pan. Stir occasionally until vegetables are tender, 3-4 minutes.
- Stir in ⅓ cup **water**, **soy sauce**, **sesame oil**, **lime juice**, and **sweet chili sauce** until completely combined.

4

Add Pasta and Finish Dish

- Add **pasta** to hot pan and stir until coated with **sauce** and heated through, 1-2 minutes.
- Remove from burner. Add **red pepper flakes** (to taste).
- Plate dish as pictured on front of card, squeezing **lime wedges** over to taste. Bon appétit!