



In your box

6 oz. Teriyaki Glaze
1 Lime
1 Red Bell Pepper
2 Tbsp. Gochujang Red Pepper Paste
2 Green Onions
½ oz. Cilantro
12 oz. Green Beans
1 fl. oz. Toasted Sesame Oil
15 oz. Lo Mein Noodles

Customize It Options

24 oz. Ground Pork
24 oz. Ground Turkey
20 oz. Antibiotic-Free Ground Beef

*Contains: wheat, soy

You will need

Olive Oil, Salt
Colander, Large Pot, Large Non-Stick Pan, 2 Mixing Bowls



6-Portion Meal

Korean Pork Noodle Bowl

with green beans and red bell pepper

NUTRITION per serving—Calories: 617, Carbohydrates: 69g, Fat: 24g, Protein: 31g, Sodium: 1275mg.

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

Spicy

👑 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 a large pot of **lightly salted water** to a boil
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **ground turkey**, follow same instructions as ground pork in Step 3, breaking up 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, breaking up 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°



1

Cook the Noodles

- Once water is boiling, add **noodles** and cook until tender, 4-5 minutes, stirring once halfway through.
- Drain noodles in a colander. Rinse with **cold water** and return to pot. Stir in **sesame oil** and set aside.



2

Prepare the Ingredients

- Trim ends off **green beans**. Cut into 2" pieces.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Mince **cilantro** (no need to stem).
- Halve **lime**. Cut one half into wedges and juice the other half.
- Stem, seed, and slice **red bell pepper** into ¼" slices.
- Combine ½ cup **water**, **teriyaki glaze**, and half the **gochujang** in a mixing bowl. Taste, and add remaining gochujang if desired. Set aside.



3

Cook the Pork

- Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **ground pork** to hot pan. Cook, breaking up meat with a spoon, until browned and meat reaches a minimum internal temperature of 160 degrees, 7-9 minutes.
- Transfer to a large mixing bowl. Keep pan over medium-high heat.



4

Cook the Vegetables

- Add **green beans**, **red bell pepper**, and ½ tsp. **salt** to hot pan. Stir occasionally until vegetables are tender and lightly charred, 6-8 minutes.
- Stir in **pork**, **white portions of green onions**, and **teriyaki-gochujang mixture**. Reserve bowl used for pork; no need to wipe clean.
- Bring to a boil. Once boiling, stir occasionally until thickened slightly, 2-3 minutes.
- Transfer pork and vegetables to reserved bowl. Keep pan over medium-high heat.



5

Finish Noodles and Finish Dish

- Add **noodles** to hot pan. Stir often until warmed through, 2-3 minutes.
- Remove from burner. Add noodles and 1 Tbsp. **lime juice** to bowl with pork and vegetables and stir to combine.
- Plate dish as pictured on front of card, garnishing with **green portions of green onions** and **cilantro**. Squeeze **lime wedges** over dish to taste. Bon appétit!