



In your box

16 oz. Carrot
½ cup Panko Breadcrumbs
2 Tbsp. Cornstarch
24 oz. Ground Pork
2 tsp. Garlic Salt
10 oz. Cremini Mushrooms
4 Green Onions
16 oz. Cooked Asian Noodles
4 fl. oz. Garlic Sesame Sauce
6 oz. Sweet Chili Sauce

*Contains: wheat, soy

You will need

Slow Cooker, 2 Mixing Bowls

HOME CHEF
Fresh
AND EASY

Slow-Cooker

Thai Chili Pork Meatballs with sesame noodles

NUTRITION per serving—Calories: 503, Carbohydrates: 49g, Fat: 22g, Protein: 27g, Sodium: 1707mg.

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.

Cook Time
HIGH HEAT
4 Hrs

Cook Within
5 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
- Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.
- These recipes were developed with a 6-quart slow cooker. If you are using a larger slow cooker, add water as needed.
- Ingredient(s) used more than once: **garlic salt**, **green onions**



Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Quarter **mushrooms**.
- Peel, trim, and cut **carrot** into ½” slices on an angle.
- Combine **ground pork**, **panko**, and half the **garlic salt** (reserve remaining for slow cooker) in a mixing bowl.
- Divide pork mixture into 12 evenly-sized meatballs, about the size of golf balls.



Start the Meal

- Place **slow cooker liner** in slow cooker, if desired. Fold top edges in before putting on lid.
- Combine **carrot**, remaining **garlic salt**, **mushrooms**, **white portions of green onions**, **sweet chili sauce**, and **garlic sesame sauce** in a clean slow cooker. Top with **meatballs**.
- Turn slow cooker on to high heat. Cover, and cook until meatballs reach a minimum internal temperature of 160 degrees, 4 hours.



Add the Noodles

- When there are 15 minutes left to cook, combine **cornstarch** and 2 Tbsp. **water** in another mixing bowl.
- Stir cornstarch-water mixture and **noodles** into slow cooker.



Finish the Dish

- Plate dish as pictured on front of card, garnishing with **green portions of green onions**. Bon appétit!