



In your box

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

Customize It Options

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

*Contains: wheat, soy

You will need

- Olive Oil
- Large Non-Stick Pan, Colander, Medium Pot

HOME CHEF
Fresh
AND EASY

Ready in 15

Pulled Pork Pot Sticker Bowl

with peas and red cabbage

NUTRITION per serving—Calories: 768, Carbohydrates: 89g, Fat: 31g, Protein: 33g, Sodium: 1622mg.

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
- 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 as 8 oz. pulled pork, 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 $\frac{1}{3}$ 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!