



#### In your box

- 1 oz. Ponzu with Lime
- ½ oz. Roasted Peanuts
- 1 oz. Wonton Strips
- 8 oz. Slaw Mix
- 2 Green Onions
- ½ oz. Dijon Mustard
- 1 ½ oz. Hawaiian Sweet and Sour Sauce

#### 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, soy

#### You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan, Mixing Bowl



Ready in 15

## Pork Egg Roll in a Bowl

with crispy wontons and peanuts

NUTRITION per serving—Calories: 617, Carbohydrates: 29g, Fat: 39g, Protein: 37g, Sodium: 1592mg.

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

Not 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
- Ingredient(s) used more than once: **green onions, ponzu**

### Customize It Instructions

- If using 24 oz. **ground pork**, follow same instructions, working in batches if necessary.
- If using **ground beef**, follow same instructions as pork in Step 2, breaking up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using **ground turkey**, follow same instructions as pork in Step 2, breaking up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.

#### Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

### Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- In a mixing bowl, combine **sweet and sour sauce** and **Dijon**. Set aside.



2

### Cook the Pork

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **ground pork**, **white portions of green onions**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally, breaking up meat, until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Stir in half the **ponzu** (reserve remaining for egg roll mixture) until absorbed, 1-2 minutes.
- Transfer pork to a plate. Keep pan over medium-high heat.



3

### Cook the Vegetables

- Add ½ tsp. **olive oil**, **slaw mix**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until tender but still crisp, 1-2 minutes.



4

### Finish Pork Mixture and Finish Dish

- Return **pork** to pan and stir to combine.
- Remove from burner. Stir in **sweet and sour-mustard sauce** and remaining **ponzu** (to taste).
- Plate dish as pictured on front of card, garnishing with **wonton strips**, **peanuts**, and **green portions of green onions**. Bon appétit!