



In your box

- 2 tsp. Asian Garlic, Ginger and Chile Seasoning
- 2 oz. Teriyaki Glaze
- 1 oz. Seasoned Rice Wine Vinegar
- ¾ cup Jasmine Rice
- 2 Persian Cucumbers
- ¼ oz. Cilantro
- 3 oz. Matchstick Carrots
- 1 Tbsp. Chopped Ginger

Customize It Options

- 12 oz. Ground Pork
- 10 oz. Antibiotic-Free Ground Beef
- 12 oz. Extra Firm Tofu
- 12 oz. Ground Turkey
- 24 oz. Ground Pork–Double Portion

*Contains: wheat, soy

You will need

- Olive Oil, Pepper
- Large Non-Stick Pan, Small Pot, Mixing Bowl



Pork Banh Mi Bowl

with pickled vegetables

NUTRITION per serving—Calories: 807, Carbohydrates: 85g, Fat: 34g, Protein: 38g, Sodium: 1381mg.

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

20-30 min.

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

Customize It Instructions

- If using **24 oz. ground pork**, follow same instructions, working in batches if necessary.
- If using **ground turkey**, follow same instructions as ground pork in Step 4, 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 ground pork in Step 4, breaking up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using **tofu**, line a plate with a paper towel. Cut tofu into 1" dice and place on towel-lined plate. Top with paper towels, then press gently but firmly to remove excess moisture. Season all over with ¼ tsp. **salt** and a pinch of **pepper**. Follow same instructions as ground pork in Step 4, stirring occasionally until tofu is lightly browned, 5-7 minutes.

Minimum Internal Temperature

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



1

Cook the Rice

- Bring a small pot with **rice** and 1 ½ cups **water** to a boil over medium-high heat.
- Reduce to a simmer, cover, and cook until tender, 18-20 minutes.
- Remove from burner and set aside covered.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Trim **cucumber**, halve lengthwise, and cut into ¼" half-moons on an angle.
- Stem and coarsely chop **cilantro**.



3

Pickle the Vegetables

- Combine **cucumber**, **matchstick carrots**, and **rice wine vinegar** in a mixing bowl. Set aside, at least 10 minutes.
- While vegetables pickle, cook pork.



4

Cook the Pork

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**. Add **ground pork**, **ginger**, and **seasoning blend** to hot pan. Break up meat until browned and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Stir in **teriyaki glaze** and a pinch of **pepper** and stir occasionally until glaze is absorbed, 1-2 minutes.
- Remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **rice** with **pork** and **pickled vegetables**. Garnish with **cilantro**. Bon appétit!