



In your box

- ½ oz. Wonton Strips
- 8 oz. Slaw Mix
- ½ oz. Sherry Vinegar
- 8 oz. Cooked Ramen Noodles
- 2 Green Onions
- 🔥 2 fl. oz. Spicy Szechuan Sauce

Customize It Options

- 10 oz. Ground Pork
- 8 oz. Shrimp
- 10 oz. Ground Beef
- 12 oz. Ground Turkey
- 12 oz. Impossible Burger

*Contains: wheat, soy

You will need

- Olive Oil
- Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

15 Minute Meal Kit



Szechuan Pork Noodle Bowl

with crispy wontons

NUTRITION per serving—Calories: 681, Carbohydrates: 64g, Sugar: 10g, Fiber: 5g, Protein: 35g, Sodium: 1360mg, Fat: 32g, Saturated Fat: 8g
 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

10-15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **Impossible burger**, follow same instructions as pork in Steps 2 and 3, breaking up burger until heated through, 4-5 minutes.
- If using **ground beef**, follow same instructions as pork in Steps 2 and 3, breaking up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground turkey**, follow same instructions as pork in Steps 2 and 3, breaking up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.
- If using **shrimp**, pat dry and follow same instructions as pork in Steps 2 and 3, cooking until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side.



1. Prepare the Green Onions

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.



2. Cook the Ground Pork

- Place a large non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil**, **ground pork**, and **white portions of green onions** to hot pan.
- Stir often, breaking up meat, until mostly browned, 4-5 minutes.



3. Cook the Slaw Mix

- Add **slaw mix** and **sherry vinegar** to hot pan.
- Stir occasionally until slaw is wilted, no pink remains **pork**, and pork reaches a minimum internal temperature of 160 degrees, 3-4 minutes.



4. Finish the Dish

- Add **spicy Szechuan sauce** (to taste), **noodles**, and $\frac{1}{4}$ cup **water** to hot pan. Stir until heated through and noodles are coated with sauce, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with **wonton strips** and **green portions of green onions**. Bon appétit!