

INGREDIENTS

2 PERSON | 4 PERSON



3/4 Cup | 11/2 Cups Jasmine Rice



10 oz | 20 oz Ground Pork



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1 tsp | 2 tsp Sriracha 6



4 oz | 8 oz **Shredded Carrots**



4 TBSP | 8 TBSP Sweet Soy Glaze Contains: Sesame, Soy, Wheat



1.5 oz | 3 oz Sesame Dressing Contains: Sesame, Soy, Wheat



Crispy Fried Onions **Contains: Wheat**



1/4 oz | 1/4 oz Cilantro



1 | 1



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.







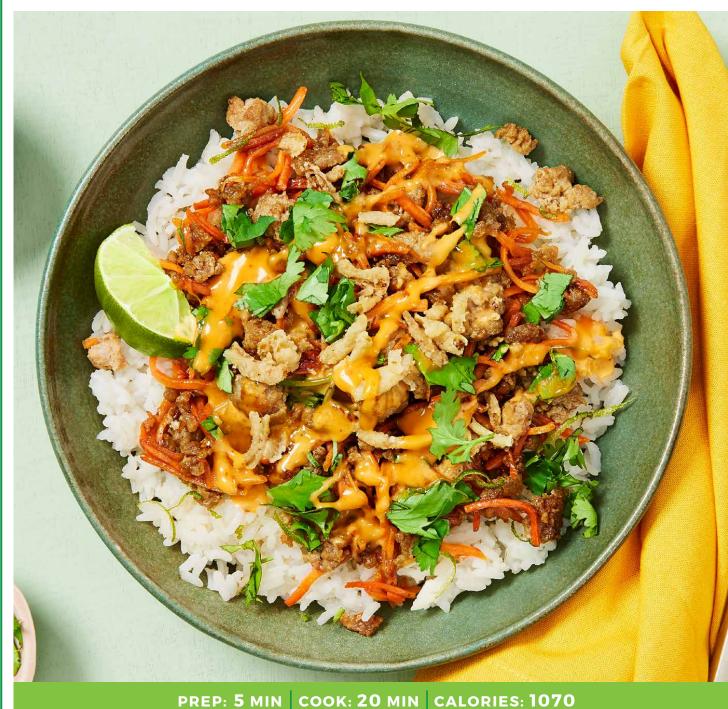
10 oz | **20 oz** Ground Turkey





SESAME SOY PORK BOWLS

with Sriracha Mayo, Cilantro & Crispy Onions





HELLO

CRISPY FRIED ONIONS

Sprinkle atop rice bowls for crunch and allium-mazing flavor!

SPICE, SPICE BABY

Not a fan of spicy food? Can't get enough heat? Add as much or as little Sriracha as you like. After all, you're the chef!

BUST OUT

- Small pot
- Small bowl
- Zester
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1/2 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)

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*Ground Pork is fully cooked when internal temperature

- S*Ground Beef is fully cooked when internal temperature
- *Ground Turkey is fully cooked when internal temperature



1 COOK RICE

- In a small pot, combine rice, 11/4 cups water (21/4 cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender 15-18 minutes.
- Keep covered off heat until ready to serve.



2 PREP & MIX MAYO

- While rice cooks, wash and dry produce.
- · Zest and guarter lime. Roughly chop cilantro.
- In a small bowl, combine mayonnaise with Sriracha to taste.



3 COOK PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add pork* and a big pinch of salt. Cook, breaking up meat into pieces, until browned, 3-4 minutes.
- Stir in carrots, sesame dressing, 2½ TBSP sweet soy glaze (5 TBSP for 4 servings), and ½ tsp sugar (1 tsp for 4). (Be sure to measure the sweet soy glaze; we sent more.) Cook until carrots are softened, pork is cooked through, and sauce has thickened. 2-4 minutes more. Taste and season with salt and pepper. Turn off heat.
- Swap in **beef*** or **turkey*** for pork.





4 FINISH & SERVE

- Fluff rice with a fork; stir in lime zest and 1 TBSP butter (2 TBSP for 4 servings). Season with salt and pepper.
- Divide rice between bowls; top with **pork mixture** and any **remaining sauce** from pan. Drizzle with **Sriracha** mayo. Sprinkle with crispy fried onions and cilantro. Serve with lime wedges on the side.