



# SWEET PONZU PORK & BOK CHOY WRAPS

**FAST & FRESH**

Jasmine Rice, Sriracha Mayo & Mixed Greens Salad

**BOX TO PLATE: 15 MINUTES**

## HELLO

### FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

## BUST OUT

2 PERSON | 4 PERSON

- 2 Small bowls
- Whisk
- Large pan
- Medium bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

### MORE IS MORE

If you upgraded your meal to double your protein or veggies, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

*For HelloCustom nutritional information, please refer to HelloFresh.com.*



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**CALORIES: 1150**

### 1 PREP

						
<b>1   2</b> Lime	<b>1 TBSP   2 TBSP</b> Brown Sugar	<b>18 ml   36 ml</b> Ponzu Sauce <small>Contains: Fish, Soy, Wheat</small>	<b>2 TBSP   2 TBSP</b> Soy Sauce <small>Contains: Soy</small>	<b>1 tsp   2 tsp</b> Korean Chili Flakes	<b>2 TBSP   4 TBSP</b> Mayonnaise <small>Contains: Eggs</small>	<b>1 tsp   2 tsp</b> Sriracha

- Wash and dry produce.
- Quarter **lime**.
- In a small bowl, whisk together **ponzu**, **brown sugar**, **2 tsp soy sauce** (4 tsp for 4), and as many **chili flakes** as you like (it's OK if sugar does not completely dissolve).
- In a separate small bowl, combine **mayonnaise** with as much **Sriracha** as you like.




### 3 ZAP & TOSS

		
<b>1   2</b> Microwavable Rice	<b>4 oz   8 oz</b> Mixed Greens	<b>1.5 oz   3 oz</b> Sesame Dressing <small>Contains: Sesame, Soy, Wheat</small>

- While pork cooks, massage **rice** in package to separate grains; partially open package. Microwave for 90 seconds. **TIP: Be careful when handling—steam may release!**
- In a medium bowl, toss together **mixed greens**, **dressing**, and a **squeeze of lime**. Taste and season with **salt** and **pepper** if desired.





### 2 SIZZLE

	
<b>10 oz   20 oz</b> Ground Pork	<b>4 oz   8 oz</b> Bok Choy and Napa Cabbage

- Drizzle **oil** in a hot large pan. Add **pork\***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until almost cooked through, 2-3 minutes. **TIP: While pork cooks, move on to Step 3!**
- Stir in **ponzu mixture**; cook, stirring occasionally, until pork is cooked through and sauce has reduced, 2-3 minutes more. **TIP: If mixture seems dry, add a splash of water.**
- Add **bok choy and napa cabbage** and cook, stirring, until veggies have softened, 30-60 seconds.
- Remove from heat; add a **squeeze of lime** (big squeeze for 4) over pan. Taste and season with **salt** and **pepper** if desired.



### 4 SERVE

	
<b>2   4</b> Flour Tortillas <small>Contains: Soy, Wheat</small>	<b>1   2</b> Crispy Fried Onions <small>Contains: Wheat</small>

- Wrap **tortillas** in damp paper towels; microwave 30 seconds.
- Lay **tortillas** flat on a clean work surface and spread **Sriracha mayo** on bottom third of each one; top with **rice**, **pork mixture**, and as many **crispy fried onions** as you like.
- Fold bottom side of each **tortilla** up over filling, then fold over left and right sides toward filling. Roll up **tortillas**, starting with filled sides, to form **wraps**.
- Halve **wraps**. Top **salad** with any **remaining crispy fried onions**. Serve with **remaining lime wedges** on the side.



\*Ground Pork is fully cooked when internal temperature reaches 160°.