



# SESAME SOY PORK BOWLS

with Sriracha Mayo, Cilantro & Crispy Onions

## INGREDIENTS

2 PERSON | 4 PERSON



**¾ Cup | 1½ Cups**  
Jasmine Rice



**10 oz | 20 oz**  
Ground Pork



**2 TBSP | 4 TBSP**  
Mayonnaise  
Contains: Eggs



**1 tsp | 2 tsp**  
Sriracha



**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



**1 | 2**  
Crispy Fried  
Onions  
Contains: Wheat



**¼ oz | ¼ oz**  
Cilantro



**1 | 1**  
Lime



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 Beef\*\*

Calories: 1100



**10 oz | 20 oz**  
Ground Turkey

Calories: 960



**PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1060**





## HELLO

### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

### 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 (½ tsp | 1 tsp)
  - Butter (1 TBSP | 2 TBSP)
- Contains: Milk

### SHARE THE LOVE



Gift **FREE** boxes to your friends and earn credit when they try us out. The more boxes you cook, the bigger the rewards!

Scan the QR code to share and earn.

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

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

🍷 \*Ground Turkey is fully cooked when internal temperature reaches 165°.



### 1 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water (2¼ 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.



### 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.



### 2 PREP & MIX MAYO

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



### 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.