



MOO SHU PORK BOWLS

with Cabbage, Scallions & Buttery Rice

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



1 | 1
Lime



10 oz | 20 oz
Ground Pork



4 oz | 8 oz
Shredded Red
Cabbage



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



1 oz | 2 oz
Sweet Thai
Chili Sauce



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



½ Cup | 1 Cup
Jasmine Rice



1 TBSP | 1 TBSP
Sesame Seeds
Contains: Sesame



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
Shrimp
Contains: Shellfish
Calories: 540



10 oz | 20 oz
Ground Beef**
Calories: 800



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 780



HELLO

SWEET THAI CHILI SAUCE

Bringing spicy, sweet, and umami flavor to juicy ground pork

FLUFF STUFF

Fluffing rice before serving is an essential step! A fork helps to gently separate each grain, yielding light and tender results.

BUST OUT

- Small pot
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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

*Shrimp are fully cooked when internal temperature reaches 145°.

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



1 COOK RICE & PREP

- Wash and dry produce.
- In a small pot, combine **rice**, **¾ cup water** (1½ cups for 4 servings), and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
- Thinly slice **scallions**, separating whites from greens. Quarter **lime**.



3 MAKE STIR-FRY

- Stir **scallion whites** and **cabbage** into pan with **pork**; cook, stirring occasionally, until just tender, 2-3 minutes.
- Stir in **hoisin**, **chili sauce**, **2½ TBSP sweet soy glaze** (5 TBSP for 4 servings; we sent more), and **½ tsp sugar** (1 tsp for 4) until thoroughly combined. Turn off heat.
- Taste and season with **juice from half the lime** (whole lime for 4), **salt**, and **pepper**.



2 COOK PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **pork*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**
- Rinse **shrimp*** under cold water; pat dry with paper towels. Swap in shrimp or **beef*** for pork; cook, stirring frequently (**no need to break up shrimp into pieces!**), until cooked through, 4-6 minutes.



4 FINISH & SERVE

- Fluff **rice** with a fork and stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Season with **salt** and **pepper**.
- Divide rice between bowls and top with **moo shu pork**. Sprinkle with **scallion greens** and as many **sesame seeds** as you like. Serve with any **remaining lime wedges** on the side.