

INGREDIENTS

2 PERSON | 4 PERSON





4 oz | 8 oz Shredded Red Cabbage



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





10 oz | 20 oz Ground Pork



Hoisin Sauce Contains: Soy, Wheat



Sweet Thai Chili



1/2 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.







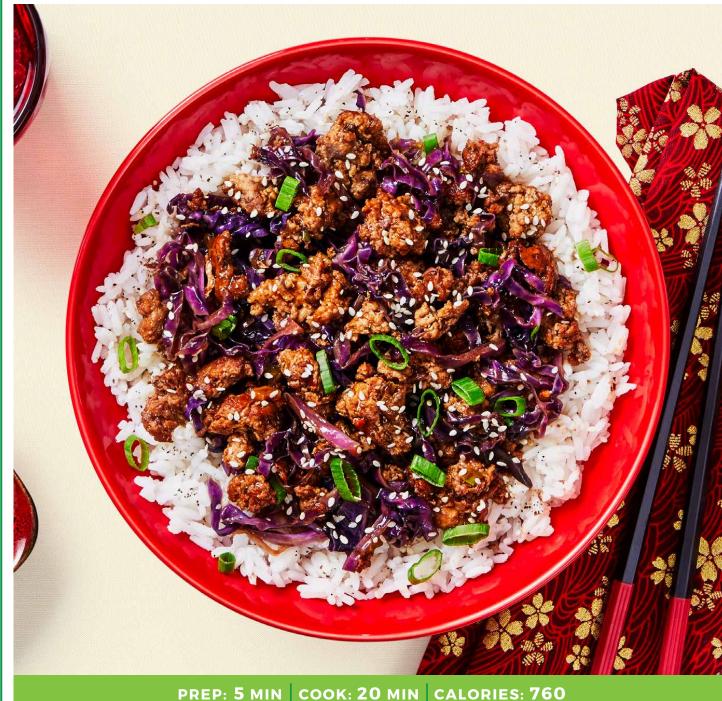
10 oz | 20 oz Organic Ground





MOO SHU PORK BOWLS

with Cabbage, Scallions & Buttery Rice





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
- 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





1 COOK RICE & PREP

- · Wash and dry produce.
- In a small pot, combine rice, 34 cup water (11/2 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



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.
- Swap in **beef*** or **organic beef*** for pork.



- 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.



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.