



Speedy Caramelized Pork Bowls on Lemongrass-Scented Rice

Family Friendly

Optional Spice

20 Minutes



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Ground Pork



Ground Beef



Jasmine Rice



Shanghai Bok Choy



Crispy Shallots



Ginger-Garlic Puree



Green Onion



Lemongrass



Red Chili Pepper



Vegetarian Oyster
Sauce



Brown Sugar



Sriracha

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO LEMONGRASS

A tall tropical grass with bright lemony notes!

Start here

- Before starting, add 1 1/4 cups (2 1/2 cups) water and 1/8 tsp (1/4 tsp) salt to a medium pot.
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Heat Guide for Step 5:

- Mild: 1/8 tsp (1/4 tsp)
- Medium: 1/4 tsp (1/2 tsp)
- Spicy: 1/2 tsp (1 tsp)
- Extra-spicy: 1 tsp (2 tsp)

Bust out

Measuring spoons, strainer, medium pot, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Jasmine Rice	3/4 cup	1 1/2 cups
Shanghai Bok Choy	1	2
Crispy Shallots	28 g	56 g
Ginger-Garlic Puree	2 tbsp	4 tbsp
Green Onion	2	4
Lemongrass	1	2
Red Chili Pepper 🌶️	1	2
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Brown Sugar	2 tbsp	4 tbsp
Sriracha 🌶️	2 tsp	4 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Cook lemongrass rice

- Remove outer layer of **lemongrass**, then halve lengthwise. Place on a cutting board, cut-side down. Using the back of a spoon or a pot, forcefully hit **lemongrass** to crush.
- Using a strainer, rinse **rice** until water runs clear.
- Add **rice** and **lemongrass** to the **boiling water**, then reduce heat to medium-low.
- Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
- Remove from heat. Set aside, still covered.

4



Finish prep

- Meanwhile, thinly slice **green onions**.
- Finely chop **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chilies!)

2



Prep bok choy

- Separate **bok choy leaves** from **stems**.
- Place in a strainer and rinse under cool water. Pat dry with paper towels, then cut **stems** into 1-inch pieces.

5



Finish pork and bok choy mixture

- Stir in **vegetarian oyster sauce**, **bok choy leaves**, 1/4 cup (1/2 cup) **water** and 1/8 tsp (1/4 tsp) **chilies** (**NOTE:** Reference heat guide). Cook, stirring often, until **bok choy leaves** wilt.
- Remove from heat, then season with **salt** and **pepper**, to taste.

3



Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add 1/2 **tbsp** (1 **tbsp**) **oil**, then **pork**. Break up **pork** into smaller pieces. Add **bok choy stems**.
- Cook, stirring often, until no pink remains in **pork**, 4-5 min. **
- Add **brown sugar** and **ginger-garlic puree**. Cook, stirring often, until **mixture** is fragrant and turns dark-brown, 2-3 min.

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork**. Carefully drain and discard excess fat, if desired.

6



Finish and serve

- Remove and discard lemongrass. Fluff **rice** with a fork, then stir in **half the green onions** and **half the crispy shallots**.
- Divide **rice** between bowls.
- Top with **caramelized pork and bok choy mixture**.
- Sprinkle with **remaining green onions** and **remaining crispy shallots**.
- Drizzle **sriracha** and sprinkle **any remaining chilies** over top, if desired.



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Dinner Solved!