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SRIRACHA PORK STIR-FRY

with Cabbage, Zesty Rice & Peanuts

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated


Jasmine Rice
(1 | 2)


Lime *
(1 | 2)


Scallions*
(1 | 2)


Garlic
(3 Cloves | 6 Cloves)


Peanuts
(1 | 2)
Contains: Peanuts


Sriracha
(1 | 2)


**Sweet Soy
Glaze**
(1 | 2)
Contains: Soy, Wheat


Ground Pork *
(1 | 2)


Coleslaw Mix *
(1 | 2)

PREP IN **5 MIN** READY IN **25 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



Shrimp 🍤
(1 | 2)
Contains: Shellfish

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(2 TBSP | 2 TBSP)
Contains: Milk

Cooking Oil
(1 tsp | 2 tsp)
Sugar
(½ tsp | 1 tsp)

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CHEF'S TIP

If you have a few extra minutes, toast your peanuts in a small, dry pan over medium-high heat. How will you know they're done? Follow your nose! Toasting them brings out their natural oils (aka nuttiness) and also amps up their crunch factor. Win-win.

1.



Wash and dry produce. In a small pot, combine rice, $1\frac{1}{4}$ cups water ($2\frac{1}{4}$ 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, 15–20 minutes. Keep covered off heat until ready to serve.

2.



While rice cooks, zest and quarter lime. Trim and thinly slice scallions, separating whites from greens. Peel and finely chop garlic. Roughly chop peanuts. In a small bowl, combine **half the Sriracha** (save the rest for serving), juice from half the lime, $2\frac{1}{2}$ TBSP sweet soy glaze (5 TBSP for 4 servings), and $\frac{1}{2}$ tsp sugar (1 tsp for 4).

↔ Rinse **shrimp** under cold water, then pat dry with paper towels.

3.



Heat a drizzle of oil in a large pan over medium-high heat. Add scallion whites and garlic; cook, stirring, until fragrant, 30 seconds. Add pork and season with salt and pepper. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4–6 minutes. Add coleslaw mix and stir until slightly softened, 1–2 minutes.

↔ Simply cook through this step as instructed, swapping in **shrimp** for pork. Cook, stirring occasionally, until opaque and cooked through, 3–4 minutes.

4.



Add **sauce** and 1 TBSP butter to pan. Stir until sauce has thickened and stir-fry is evenly coated, 1–2 minutes. Taste and season with salt and pepper if desired. Turn off heat.

5.



Fluff rice with a fork; stir in lime zest and 1 TBSP butter. Divide rice between bowls. Top with stir-fry, peanuts, scallion greens, and as much **remaining Sriracha** as you like. Serve with remaining lime wedges on the side.

Ground Pork is fully cooked when internal temperature reaches 160 degrees.
Shrimp are fully cooked when internal temperature reaches 145 degrees