# **EveryPlate**

PREP IN **5 MIN** 

READY IN

25 MIN



### WHAT WE SEND (2 servings) | 4 servings)

**★ Keep refrigerated**



Ground Pork\*



Coleslaw Mix \*



Sweet Thai Chili Sauce



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



(1 | 2)







Peanuts
(1 | 2)
Contains: Peanuts



Sriracha (1 | 2)



Garlic
(3 Cloves | 6 Cloves)

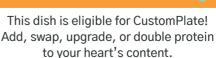
#### WHAT YOU'LL NEED

Kosher Salt Black Pepper Vegetable Oil (1 tsp | 2 tsp)

#### Butter

(2 TBSP | 2 TBSP) Contains: Milk

#### **CUSTOMPLATE**



Flip the menu over for cooking info on your new protein.

### CHEF'S TIP

You'll notice that we recommend a fine-mesh sieve for rinsing your rice in step 1. If you don't happen to have one, try lining a standard colander with cheesecloth or a few layers of paper towels instead. Or, you could rinse the rice in a large bowl, using your hand to drain until the starches run off and the water runs clear.

## HAVE A CUSTOMPLATE?

hey, EP friend! Did you substitute chicken breast strips for ground pork? You don't need to adjust the timing at all! Simply pat the chicken dry with paper towels in step 1 then cook through the recipe as instructed, swapping in chicken for pork in step 3.



Wash and dry all produce. Place rice in a fine-mesh sieve and rinse until water runs clear. Add to a small pot along with 1 cup water (2 cups for 4 servings) and a big pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15 minutes (you'll start the stir-fry then). Keep covered off heat for at least 10 minutes or until ready to serve.



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 sweet soy glaze, chili sauce, and juice from half the lime.



Once rice is tender, heat a **drizzle of oil** in a large pan over medium—high heat. Add **scallion whites** and **garlic**; cook 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.



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



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

Ground Pork is fully cooked when internal temperature reaches 160 degrees. Chicken is fully cooked when internal temperature reaches 165 degrees.

11/3/20 10:15 AM