



**DOWNLOAD OUR APP!**  
Pick your meals, schedule deliveries, and more.

## SRIRACHA PORK STIR-FRY

with Cabbage, Zesty Rice & Peanuts

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

\* Keep refrigerated

- |  |   |  |   |
|--|---|--|---|
| <br><b>Jasmine Rice</b><br>(1   2)                                | <br><b>Lime *</b><br>(1   2)   | <br><b>Scallions *</b><br>(1   2) | <br><b>Garlic</b><br>(3 Cloves   6 Cloves) |
| <br><b>Peanuts</b><br>(1   2)<br><small>Contains: Peanuts</small> | <br><b>Sweet Soy Glaze</b><br>(1   2)<br><small>Contains: Soy, Wheat</small> | <br><b>Sriracha</b><br>(1   2)    | <br><b>Ground Pork *</b><br>(1   2)        |
| <br><b>Coleslaw Mix *</b><br>(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.



**Ground Turkey** 🍖  
(1 | 2)

### WHAT YOU'LL NEED

<b>Kosher Salt</b> <b>Black Pepper</b>	<b>Butter</b> (2 TBSP   2 TBSP) <small>Contains: Milk</small>	<b>Cooking Oil</b> (1 tsp   2 tsp)
		<b>Sugar</b> (½ tsp   1 tsp)

Give friends \$20 off their first box and you'll get a \$20 credit when they cook with us. [EveryPlate.com/referral](https://www.everyplate.com/referral)

**\$20**



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 their crunch factor. Win-win.

1.



**Wash and dry produce.** In a small pot, combine **rice**, **1¼ cups water (2¼ 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**, **2½ TBSP sweet soy glaze (5 TBSP for 4 servings)**, and **½ tsp sugar (1 tsp for 4)**.

3.



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.



Simply cook through this step as instructed, swapping in **turkey** for pork.

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 necessary. 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.  
Ground Turkey is fully cooked when internal temperature reaches 165 degrees.*

TAG YOUR PLATES @EVERYPLATE | #EVERYPLATE

WK05-90