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SESAME PORK RICE BOWLS

with Creamy Slaw & Spicy Mayo

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated


Scallions*
(1 | 2)


Garlic
(2 Cloves | 4 Cloves)


Rice
(1 | 2)


Red Cabbage and Carrot Mix*
(1 | 2)


Sesame Dressing
(1 | 2)
Contains: Soy, Wheat


Mayonnaise
(1 | 2)
Contains: Eggs

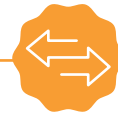

Ground Pork*
(1 | 2)


Ponzu Sauce
(2 | 4)
Contains: Fish, Soy, Wheat



Soy Sauce
(2 | 4)
Contains: Soy


Sweet Thai Chili Sauce
(1 | 2)
Contains: Soy

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.


Chicken Breast Strips
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper
Cooking Oil
(2 tsp | 4 tsp)

Ketchup
(1 tsp | 2 tsp)
Hot Sauce
(1 tsp | 2 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

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**CHEF'S
TIP**

Want to nail the perfect pot of rice? Once your water boils in step 2, immediately cover the pot with a tight-fitting lid and reduce the heat to the lowest setting. Let it simmer until no water remains (resisting the urge to peek!). Finally, let the pot sit off heat for a few minutes while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

1.



Wash and dry produce. Place **rice** in a fine-mesh sieve and rinse until water runs clear. Peel and finely chop or grate **garlic**. Trim and thinly slice **scallions**, separating whites from greens.

2.



Heat a **drizzle of oil** in a small pot over medium-high heat. Add **half the garlic** and cook, stirring, until fragrant, 30 seconds. Stir in **rice**, **1 cup water** (2 cups for 4 servings), and a **pinch of salt**. Bring to a boil, then cover and reduce heat to a low simmer. Cook until rice is tender, 15 minutes. Keep covered off heat for at least 10 minutes or until ready to serve. Taste and season with more **salt**.

3.



While rice cooks, in a medium bowl, combine **cabbage and carrot mix**, **half the scallion greens**, **half the sesame dressing**, and **half the mayonnaise**. (You'll use the rest of the dressing and mayonnaise later.) Set aside.

4.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **pork** and season with $\frac{1}{2}$ **tsp salt** (1 tsp for 4 servings) and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4–6 minutes. (If there's excess grease in your pan, carefully pour it out.)



Pat **chicken** dry with paper towels. Swap in chicken for pork; cook, stirring occasionally, until browned and cooked through, 3–5 minutes.

5.



Add **scallion whites** and **remaining garlic** to pan with **pork**; cook until scallion whites are just tender, 2–3 minutes. Stir in **ponzu**, **soy sauce**, **chili sauce**, and **remaining sesame dressing**. Cook, stirring, until thickened, 1–2 minutes. Turn off heat. Taste and season with **salt** and **pepper**.

6.



In a small bowl, whisk together **remaining mayonnaise** with **1 tsp hot sauce** (2 tsp for 4 servings) and **1 tsp ketchup** (2 tsp for 4). Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4) and season with **salt** and **pepper**. Divide rice between bowls and top with **pork mixture** and **slaw**. Drizzle with **spicy mayo** and garnish with **remaining scallion greens**.

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

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