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## THAI PORK STIR-FRY

with Cabbage, Zesty Rice & Peanuts

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

\* Keep refrigerated



**Ground Pork \***  
(1 | 2)



**Coleslaw Mix \***  
(1 | 2)



**Sweet Thai  
Chili Sauce**  
(1 | 2)



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



**Lime \***  
(1 | 2)



**White Rice**  
(1 | 2)



**Scallions \***  
(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

This dish is eligible for CustomPlate!  
Add, swap, upgrade, or double protein  
to your heart's content.  
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.

1.



**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.

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

3.



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.

4.



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.

5.



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.*

WK48–90