



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

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



Ground Turkey 🍖
(1 | 2)

WHAT YOU'LL NEED

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