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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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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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