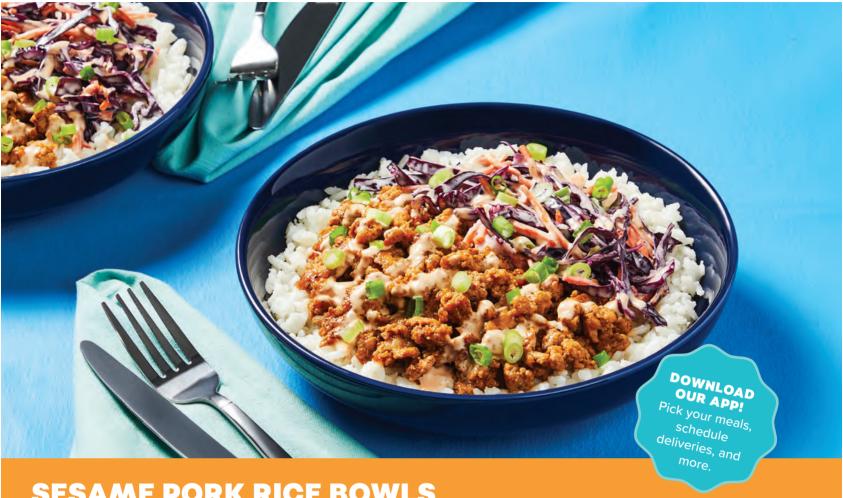
EveryPlate

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SESAME PORK RICE BOWLS

with Creamy Slaw & Spicy Mayo

WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



(1 | 2)



Garlic (2 Cloves | 4 Cloves)



Rice (1 | 2)

Ground Pork*

(1 | 2)



Red Cabbage and Carrot Mix* (1 | 2)



Ponzu Sauce

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



Sesame Dressing

(1 | 2)Contains: Soy, Wheat



Soy Sauce (2 | 4)Contains: Sov



Mayonnaise

(1 | 2)

Contains: Eggs

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

Ketchup (1 tsp | 2 tsp)

Butter (1 TBSP | 2 TBSP) Contains: Milk

Cooking Oil (2 tsp | 4 tsp)

Hot Sauce (1 tsp | 2 tsp)

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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.



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.



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.



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.



Heat a drizzle of oil in a large pan over medium—high heat. Add pork and season with ½ 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.



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.



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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