



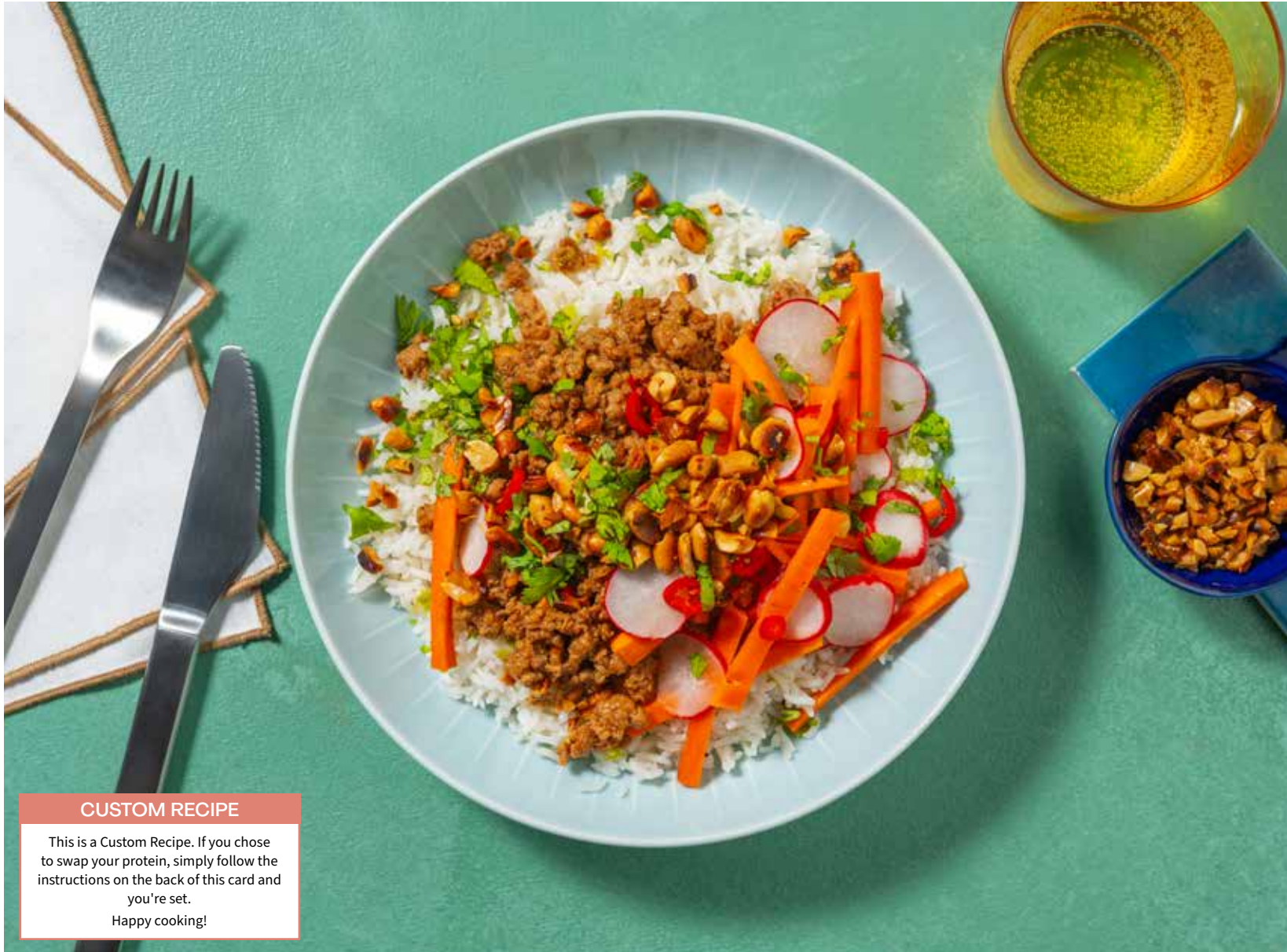
Vietnamese-Style Caramelized Pork Bowls

with Marinated Veggies and Nuoc Cham

30 Minutes



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- Ground Pork
- Ground Beef
- Jasmine Rice
- Carrot, julienned
- Lime
- Radish
- Cilantro
- Peanuts, chopped
- Nuoc Cham
- Soy Sauce
- Ginger-Garlic Puree
- Brown Sugar

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO PEANUTS
These groundnuts are actually legumes!

Start here

Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Measuring spoons, strainer, zester, medium pot, large bowl, small bowl, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cups
Carrot, julienned	56 g	113 g
Lime	1	2
Radish	3	6
Cilantro	7 g	14 g
Peanuts, chopped	28 g	56 g
Nuoc Cham	4 tbsp	8 tbsp
Soy Sauce	2 tbsp	4 tbsp
Ginger-Garlic Puree	2 tbsp	4 tbsp
Brown Sugar	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork and beef to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Cook rice

- Add **1 cup** (2 cups) **water** and **½ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Meanwhile, using a strainer, rinse **rice** until water runs clear.
- Add **rice** to the **boiling water**, then reduce heat to medium-low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
- Remove from heat. Set aside, still covered.

4



Toast peanuts

- Heat a large non-stick pan over medium heat.
- When hot, add **peanuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!)
- Remove from heat.
- Transfer **peanuts** to a plate.

2



Prep

- Meanwhile, zest, then juice **lime**.
- Thinly slice **radishes**.
- Roughly chop **cilantro**.

5



Cook meat

- Increase heat to medium-high.
- Add **½ tbsp** (1 tbsp) **oil**, then **pork** to the same pan. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Add **ginger-garlic puree**, **brown sugar** and **soy sauce**. Cook, stirring often, until fragrant and liquid evaporates, 2-3 min.
- Remove from heat.
- Add **remaining nuoc cham**. Season with **pepper**, then stir to combine.

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork**, then carefully drain and discard excess fat.**

3



Marinate veggies

- Whisk together **half the nuoc cham**, **½ tbsp** (1 tbsp) **lime juice**, **½ tbsp** (1 tbsp) **oil** and **½ tsp** (1 tsp) **sugar** in a large bowl. Season with **salt** and **pepper**.
- Add **radishes** and **carrots** to **marinade**. Toss to combine.

6



Finish and serve

- Fluff **rice** with a fork, then stir in **half the cilantro** and **½ tsp** (1 tsp) **lime zest**.
- Drain **marinated veggies** over a small bowl.
- Divide **rice** between bowls. Top with **pork** and **marinated veggies**. (**TIP:** Drizzle remaining marinade over top, if desired)
- Sprinkle **remaining cilantro** and **peanuts** over top.

Dinner Solved!



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