



**GREEN
CHEF**

SESAME GINGER PORK BOWLS

lime rice, garlicky bell pepper & onion, Sriracha sauce, peanuts

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

920

MENU

GLUTEN-FREE

Just when you thought you had tried every iteration of the beloved bowl-for-dinner combination, our chefs have concocted an Asian takeout-inspired meal that's bound to become a new weeknight favorite. Ground pork is cooked with vegetable stock concentrate, ginger-sesame tamari sauce, and butter until rich and saucy. That's spooned atop fluffy, lime-spiked jasmine rice along with caramelized bell pepper and onion. Sriracha sauce adds a spicy kick to the dish, while roasted peanuts finish things off with an irresistible crunch.



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

INGREDIENTS (10 ITEMS)

½ cup **Jasmine rice**
1 unit **Red bell pepper**
1 whole **Yellow onion**
1 whole **Lime**
½ oz **Roasted peanuts** ^P
¼ tsp **Granulated garlic**
10 oz **Ground pork***
1 whole **Vegetable stock concentrate**
2¼ oz **Sesame tamari sauce with ginger** ^S
¾ oz **Sriracha sauce**

WHAT YOU'LL NEED

small pot with lid
medium & large sauté pans
small bowl
measuring cup & spoons
microplane
cooking oil
2 tbsp butter ^M
1 tsp sugar
salt & pepper

ALLERGENS

^P PEANUTS
^S SOY
^M MILK

*Ground pork is fully cooked when it's no longer pink.

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork. Consuming raw or undercooked pork may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 COOK RICE

- Bring **jasmine rice**, 1 cup water, and about ¼ teaspoon salt to a boil in a small pot. Stir, then reduce heat to medium low and cover pot with lid. Simmer 16-18 minutes, or until rice is tender and water has absorbed.
- Remove from heat. Add 1 tablespoon butter. Let rest, covered, 3 minutes. (You'll finish the rice in Step 5.)

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 PREP

- Cut **red bell pepper*** lengthwise into strips, about ¼ inch thick. Halve strips widthwise.
- Cut ends off **yellow onion** and discard peel. Halve lengthwise; save one half for another use. Cut remaining half lengthwise into strips, about ¼ inch each.
- Zest whole **lime** with a microplane (or on small holes of a box grater) over a small bowl. Quarter **lime**.
- Roughly chop **roasted peanuts**.

**The ingredient you received may be a different color.*

3 SAUTÉ BELL PEPPER & ONION

- Heat about 1 tablespoon cooking oil in a medium sauté pan over medium-high heat. Add **bell pepper** and **onion** to hot pan. Season with **granulated garlic**, 1 teaspoon sugar, about ¼ teaspoon salt, and a pinch of pepper. Cook 3-4 minutes, or until tender, stirring occasionally.
- Remove from heat. Squeeze juice from one **lime wedge** over pan.

4 COOK PORK

- Heat about 1½ tablespoons cooking oil in a large sauté pan over medium-high heat. Add **ground pork** to hot pan. Season with about ¼ teaspoon salt and a pinch of pepper. Cook 4-6 minutes, or until fully cooked, breaking up **pork** into pieces.
- Add **vegetable stock concentrate**, **sesame tamari sauce with ginger**, and 1 tablespoon butter to pan with **pork**. Stir to combine. Cook 1-2 minutes, or until sauce is heated through. Season with salt and pepper to taste.

5 FINISH RICE

- Fluff **rice** with a fork. Add 1 teaspoon of the **lime zest** and juice from one **lime wedge** to pot. Stir to combine. Season with salt and pepper to taste.

6 PLATE YOUR DISH

- Divide **lime rice** between bowls. Top with **sesame ginger pork** and **garlicky bell pepper and onion**. Drizzle with **Sriracha sauce** to taste (or omit). Garnish with **peanuts**. Serve remaining **lime wedges** on the side. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (416g)

Amount per serving

Calories 920

	% Daily Value*
Total Fat 61g	78%
Saturated Fat 18g	90%
Trans Fat 0g	
Cholesterol 115mg	38%
Sodium 1820mg	79%
Total Carbohydrate 65g	24%
Dietary Fiber 4g	14%
Total Sugars 14g	
Includes 7g Added Sugars	14%
Protein 30g	
Vitamin D 0mcg	0%
Calcium 77mg	6%
Iron 2mg	10%
Potassium 386mg	8%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ground Pork [pork], **Jasmine Rice** [jasmine rice], **Lime**, **Peanuts** [peanuts, canola and/or peanut oil], **Yellow Onion**, **Sriracha Sauce** [organic jalapeno peppers, water, organic sugar, organic distilled vinegar, salt, organic garlic powder, xanthan gum], **Bell Peppers**, **Vegetable Stock Concentrate** [vegetable juice concentrates (tomato, mushroom, onion, carrot , celery), sugar, maltodextrin, salt, yeast extract, and natural flavor], **Granulated Garlic**, **Sesame Tamari Sauce** (Garlic, Gluten-Free Tamari Sauce [water, soybeans, salt, sugar, alcohol, vinegar, lactic acid], Rice Wine Vinegar [rice vinegar diluted with water to 4.3% acidity], Puréed Ginger [ginger], Crushed Red Pepper Flakes, Agave [organic agave syrup], Lemon Juice [lemon], Sesame Oil [refined sesame oil], Toasted Sesame Oil [toasted sesame oil])

Allergen information:

Contains Soy And Peanuts

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.