



# Speedy Caramelized Pork Bowls on Lemongrass-Scented Rice

Optional Spice

Quick

25 Minutes



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Ground Pork



Ground Beef



Jasmine Rice



Shanghai Bok Choy



Crispy Shallots



Ginger-Garlic Puree



Green Onion



Lemongrass



Red Chili Pepper



Vegetarian Oyster  
Sauce



Brown Sugar



Sriracha

### 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 LEMONGRASS

*A tall tropical grass with bright lemony notes!*

## Start here

- Before starting, add 1 ¼ cups (2 ½ cups) water and 1/8 tsp (¼ tsp) salt to a medium pot.
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

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

### Heat Guide for Step 5:

- Mild: ¼ tsp (¼ tsp)
- Medium: ½ tsp (½ tsp)
- Spicy: ½ tsp (1 tsp)
- Extra-spicy: 1 tsp (2 tsp)

## Bust out

Measuring spoons, strainer, medium pot, measuring cups, 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
Shanghai Bok Choy	226 g	452 g
Crispy Shallots	28 g	56 g
Ginger-Garlic Puree	2 tbsp	4 tbsp
Green Onion	2	4
Lemongrass	1	2
Red Chili Pepper 🌶️	1	2
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Brown Sugar	2 tbsp	4 tbsp
Sriracha 🌶️	2 tsp	4 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook 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 lemongrass rice

- Remove outer layer of **lemongrass**, then halve lengthwise. Place on a cutting board, cut-side down. Using the back of a spoon or a pot, forcefully hit **lemongrass** to crush.
- Using a strainer, rinse **rice** until **water** runs clear.
- Add **rice** and **lemongrass** 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



### Finish prep

- Meanwhile, thinly slice **green onions**.
- Finely chop **chili**, removing **seeds** for less heat. (**TIP:** We suggest using gloves when prepping chilies!)

2



### Prep bok choy

- Separate **bok choy** leaves from stems. Place in a strainer and rinse under **cool water**. Pat dry with paper towels, then cut stems into 1-inch pieces.

5



### Finish pork and bok choy mixture

- Stir in **vegetarian oyster sauce**, **bok choy leaves**, ¼ cup (½ cup) **water** and ⅛ tsp **chilies** (**NOTE:** Reference heat guide). Cook, stirring often, until **bok choy** leaves wilt.
- Remove from heat, then season with **salt** and **pepper**, to taste.

3



### Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **pork**. Break up **pork** into smaller pieces. Add **bok choy stems**. Cook, stirring often, until no pink remains, 4-5 min. \*\*
- Add **brown sugar** and **ginger-garlic puree**. Cook, stirring often, until **mixture** is fragrant and turns dark brown, 2-3 min.

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork**.

6



### Finish and serve

- Remove and discard **lemongrass**. Fluff **rice** with a fork, then stir in **half the green onions** and **half the crispy shallots**.
- Divide **rice** between bowls.
- Top with **caramelized pork and bok choy mixture**.
- Sprinkle with **remaining green onions** and **remaining crispy shallots**.
- Drizzle **sriracha** and sprinkle **any remaining chilies** over top, if desired.

Dinner Solved!



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