

## South Pacific Stir Fry with Pulled Pork

ingredients | 2 person (4 person)

Put away the chopping block. All your freeze dried ingredients are ready for cooking!

## grab from your box

Chicken Bouillon | ½ Tbsp. (1)

Pulled Pork | 3/4 cup (1 1/2)

Chow Mein Noodles | 4 oz. (8)

Garlic 1/2 tsp. (1)

## **Veggie Mix**

Red Bell Peppers | 1/4 cup (1/2)

Green Bell Peppers | 1/4 cup (1/2)

Broccoli 1/2 cup (1)

Onion Slices | ½ cup (½)

Pineapple | ½ cup (½)

Pineapple Juice 1/2 (1) 6 oz. can

Rice Vinegar | 2 Tbsp. (1/4 cup)

**Tomato and Onion Mix** 

Tomato Powder | 1 Tbsp. (2)

Green Onions | 2 Tbsp. (1/4 cup)

## grab from your pantry

Butter or Oil 1/2 Tbsp. (1)

Low Sodium Soy Sauce 1 ½ Tbsp. (3)

Sugar | 1 Tbsp. (2)

22 minutes

allergens:

Wheat, Egg Pantry items not included 320 CALS / FATS 7G / PROTEIN 15G / SODIUM 1510MG

THRIVE LIFE **kitchen gadgets:** *medium sauce pot, large sauté pan, strainer* 

**chef's tip:** Add red pepper flakes for a spicier option!



Cooking for 4: Measurements for a four (4) person meal are in parentheses.

Mix **chicken bouillon** and **pulled pork** with 1 % (3) cups of **water** in a container with a lid, and let it soak for 10 minutes. Tumble or stir occasionally.



Meanwhile, in a medium sauce pot bring 6 (8) cups **water** to a boil. Once at a boil, add the **chow mein noodles** and cook for 6-7 minutes or until tender. Strain and set aside.



Strain broth from the pork, and set both the broth and pork aside for later use. In a sauté pan, add ½ (1) Tablespoon butter or oil of your choice, garlic, and drained pork and sauté for 4–5 minutes. Add veggie mix and onion slices, then stir. Cook for 30 seconds to infuse the flavors.



Add pork broth and all remaining ingredients (pineapple, ½ (1) can pineapple juice, rice vinegar, 1½ (3) Tablespoons soy sauce, tomato and onion mix, and 1 (2) Tablespoons sugar) to the sauté pan. Bring to a simmer for 7–8 minutes or until sauce thickens. Add strained noodles, toss with sauce and let rest 3–5 minutes. Serve.



Wasn't that simple?
Choose from a variety of Thrive Life ingredients to whip up your own family classics faster.





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SOUTH PACIFIC STIR FRY WITH PULLED PORK 2 PERSON	SOUTH PACIFIC STIR FRY WITH PULLED PORK 4 PER	SON
Nutrition Facts	Nutrition Facts	Т
3 servings per container	6 servings per container	_
Serving size 1 cup (106g)	Serving size 1 cup (106	g)
Amount per serving	Amount per serving	-
Calories 290	Calories 29	0
% Dully Value *	% Daily Va	
Total Fat 5g 6%		6%
Saturated Fat 1.5g		8%
Trans Fat 0g	Trans Fat 0g	
Cholesterol 35mg 12%		2%
Sodium 1220mg 53%	Sodium 1220mg 5	3%
Total Carbohydrate 65g 24%	Total Carbohydrate 65g 2	4%
Dietary Fiber 3g 11%	Dietary Fiber 3g	1%
Total Sugars 13g	Total Sugars 13g	_
Includes 0g Added Sugars 0%	Includes 0g Added Sugars	0%
Protein 15g	Protein 15g	_
Vit. D 0mcg 0% Calcium 34mg 2%	Vit. D 0mcg 0% Calcium 34mg	2%
Iron 2mg 10% - Potas. 418mg 8%	Iron 2mg 10% - Potas. 418mg	8%
<sup>4</sup> 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 nutrison advice.	* 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.	
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