



## CHINESE HERB PORK RIBS

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*Local, seasonal fresh produce meets traditional Chinese recipes. Our products are local, traditional, and cultural.*

### INGREDIENTS

Pork ribs, Chinese yam

**Assorted Chinese Herbs:** ginseng, gastrodia, gorgon fruit, lotus seed, dried dates, and wolfberry.

**Note:** all herbs are fully edible, but they are generally chewed and then spit out.



### INSTRUCTIONS

- 1: **DEFROST** – soup in the fridge overnight.
- 2: **MICROWAVE** – defrosted soup in a microwave safe bowl for one minute or until warm.

**OR**

- 1: **REHEAT** – soup in a pot on MEDIUM to HIGH heat for 2 to 3 mins.
- 2: **REMOVE** – pot from heat and let sit for one minute.
- 3: **ENJOY.**



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**READY TO COOK**

**BEST CONSUMED WITHIN FIVE DAYS AFTER PURCHASE**

**\*\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH, EGGS, OR UNPASTEURIZED DAIRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*\***