



# Pork Spring Roll-Inspired Bowls

## with Crispy Shallots







Family Friendly 25-35 Minutes

 Swap	 Swap	 Double
		
Ground Beef 250 g   500 g	Tofu 1   2	Ground Pork 500 g   1000 g

 Customized Protein  Add  Swap or  Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



	
Ground Pork 250 g   500 g	Crispy Shallots 56 g   112 g
	
Black Sesame Seeds 1 tbsp   2 tbsp	Green Cabbage, shredded 113 g   226 g
	
Sesame Oil 1 tbsp   2 tbsp	Jasmine Rice ¾ cup   1 ½ cup
	
Ginger-Garlic Puree 2 tbsp   4 tbsp	Plum Sauce ¼ cup   ½ cup
	
Hoisin Sauce 4 tbsp   8 tbsp	Green Onion 2   4
	
Seasoned Rice Vinegar 1 tbsp   2 tbsp	Carrot 1   2

**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.

Ingredient quantities	56 g	113 g
	2 person	4 person

**Pantry items** | Salt, oil, sugar, pepper

**Cooking utensils** | Box grater, large bowl, large non-stick pan, measuring cups, measuring spoons, medium pot, vegetable peeler, whisk

1



### Cook sesame rice

- Before starting, wash and dry all produce.

- Heat a medium pot over medium heat.
- When hot, add **sesame oil**, then **1 tsp** (2 tsp) **ginger-garlic puree** and **rice**. Cook, stirring often, until **rice** is toasted, 2-3 min.
- Add **1 ¼ cups** (2 ½ cups) **water** and **½ tsp** (¼ tsp) **salt**. Bring to a boil over high.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

2



### Prep

- Meanwhile, thinly slice **green onions**.
- Peel, then grate **carrot**.

3



### Marinate slaw

- Whisk together **vinegar**, **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** in a large bowl.
- Add **cabbage**, **carrot** and **green onions**.
- Season with **salt** and **pepper**, then toss to combine. Set aside.

4



### Cook pork

[Swap](#) | [Ground Beef](#)

[Swap](#) | [Tofu](#)

[\\*2 Double](#) | [Ground Pork](#)

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **pork**.
- Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Add **hoisin sauce** and **remaining ginger-garlic puree**.
- Cook, stirring often, until **pork** is coated, 1-2 min. Season with **salt** and **pepper**, to taste.

5



### Finish and serve

- Fluff **rice** with a fork, then stir in **sesame seeds**.
- Divide **sesame rice** between bowls. Top with **pork** and **slaw**.
- Drizzle **plum sauce** over top.
- Sprinkle with **crispy shallots**.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

4 | Cook beef

[Swap](#) | [Ground Beef](#)

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

4 | Cook tofu

[Swap](#) | [Tofu](#)

If you've opted to get **tofu**, pat **tofu** dry with paper towels, then crumble into pea-sized pieces. Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **tofu**. Cook it in the same way the recipe instructs you to cook the **pork**, until golden-brown all over, 6-7 min.

4 | Cook pork

[\\*2 Double](#) | [Ground Pork](#)

If you've opted for **double pork**, cook it in the same way the recipe instructs you to cook the **regular portion of pork**. Work in batches, if necessary.

\*\* Cook to a minimum internal temperature of 74°C/165°F.