

# HELLO Pork Spring Roll-Inspired Bowls with Crispy Shallots

Family Friendly 25-35 Minutes









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 🎥



250 g | 500 g

500 g | 1000 g



**Ground Pork** 



250 g | 500 g



Crispy Shallots 56 g | 112 g



Black Sesame Seeds



Green Cabbage,

shredded

113 g | 226 g

1 tbsp | 2 tbsp



Sesame Oil



Jasmine Rice

34 cup | 1 1/2 cup

1 tbsp | 2 tbsp



Ginger-Garlic



2 tbsp | 4 tbsp

Plum Sauce

1/4 cup | 1/2 cup



Hoisin Sauce 4 tbsp | 8 tbsp



2 | 4

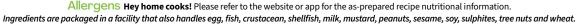


Seasoned Rice 1 tbsp | 2 tbsp



Carrot

1 | 2



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



#### 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 (1/4 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.



## Prep

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



#### Marinate slaw

- Whisk together vinegar, 1/4 tsp (1/2 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.



## Finish and serve

- Fluff rice with a fork, then stir in sesame seeds.
- Divide sesame rice between bowls. Top with



# Cook pork

🗘 Swap | Ground Beef

🚫 Swap | Tofu 🕽

😡 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.



- pork and slaw.
- Drizzle plum sauce over top.
- Sprinkle with crispy shallots.

Measurements within steps

1 tbsp (2 tbsp) 2 person

Ingredient

oil

4 person

# 4 | Cook beef

# O 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

#### O 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.