



Pork Spring Roll-Inspired Bowls with Crispy Shallots

Family Friendly 25-35 Minutes



Swap Swap *2 Double

Ground Beef 250 g | 500 g Tofu 1 | 2 Ground Pork 500 g | 1000 g

Customized Protein + Add ↻ Swap or *2 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](http://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

You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.

vida
PADERNO

No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Service Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 3, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PADERNO Essence Series 4 Burner Propane Gas BBQ Grill (approx. retail value of \$649.99 CAD), Canadian. This is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at hellofresh.ca/freshsummer.

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 | Pepper, oil, salt, sugar

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.

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.

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

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.

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**.** Carefully drain excess fat before adding **hoisin sauce** and **garlic-ginger puree**.

4 | Cook tofu

Swap | Tofu

If you've opted to get **tofu**, pat **tofu** dry with paper towels, then crumble into pea-sized pieces. 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.