



Pork Spring Roll-Inspired Bowls

with Crispy Shallots

Family Friendly 25-35 Minutes

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](https://www.hellofresh.ca)



↻ Swap 	↻ Swap
Ground Beef 250 g 500 g	Tofu 1 2
Ground Pork 250 g 500 g	Crispy Shallots 56 g 112 g
Black Sesame Seeds 7 g 14 g	Green Cabbage, shredded 113 g 226 g
Sesame Oil 1 tbsp 2 tbsp	Jasmine Rice ¾ cup 1 ½ cups
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.

Pantry items | Oil, sugar, salt, 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.

4



Cook pork

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

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

- 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. When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **tofu**. Cook for 6-7 min, stirring occasionally, until browned all over. Follow the rest of the recipe as written.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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