



Pork Spring Roll-Inspired Bowls

with Crispy Shallots

Family Friendly

25-35 Minutes

Customized Protein

+ Add

Swap

or

x2 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 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.

Ingredient quantities **56 g** | **113 g**
2 person | 4 person

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.
- When hot, add **sesame oil**, then **1 tsp** (2 tsp) **ginger-garlic puree** and **rice**. Cook for 2-3 min, stirring often, until **rice** is toasted.
- 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 for 12-14 min, until **rice** is tender and liquid is absorbed.
- Remove from heat. Set aside, still covered.

2



Prep

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

3



Marinate slaw

- In a large bowl, whisk together **vinegar**, **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil**.
- 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.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **pork**.
- Cook for 4-5 min, breaking up **pork** into smaller pieces, until no pink remains.**
- Add **hoisin sauce** and **remaining ginger-garlic puree**.
- Cook for 1-2 min, stirring often, until **pork** is coated. Season with **salt** and **pepper**.

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-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

4 | Cook beef

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

If you've opted to get **beef**, cook 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 **tofu** is browned all over. Follow the rest of the recipe as written.

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