



Pork Spring Roll-Inspired Bowls with Crispy Shallots

Family Friendly 30-40 Minutes



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CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Ground Pork



Ground Beef



Crispy Shallots



Black Sesame Seeds



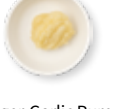
Green Cabbage, shredded



Sesame Oil



Jasmine Rice



Ginger-Garlic Puree



Plum Sauce



Hoisin Sauce



Green Onion



Rice Vinegar



Carrot

HELLO SESAME OIL

This fragrant oil adds an irresistible aroma to any Asian-inspired dish!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Vegetable peeler, measuring spoons, box grater, medium pot, large bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Crispy Shallots	28 g	56 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 cups
Ginger-Garlic Puree	2 tbsp	4 tbsp
Plum Sauce	4 tbsp	8 tbsp
Hoisin Sauce	¼ cup	½ cup
Green Onion	2	2
Rice Vinegar	1 tbsp	2 tbsp
Carrot	1	1
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.



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1



Cook sesame rice

- 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 **⅛ 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

- 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.

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

2



Prep

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

3



Marinate slaw

- Add **cabbage**, **carrot**, **vinegar**, **green onions**, **1 tbsp** (2 tbsp) **oil** and **¼ tsp** (½ tsp) **sugar** to a large bowl.
- 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 **rice** between bowls. Top with **pork** and **slaw**.
- Drizzle **plum sauce** over top.
- Sprinkle with **crispy shallots**.

Dinner Solved!