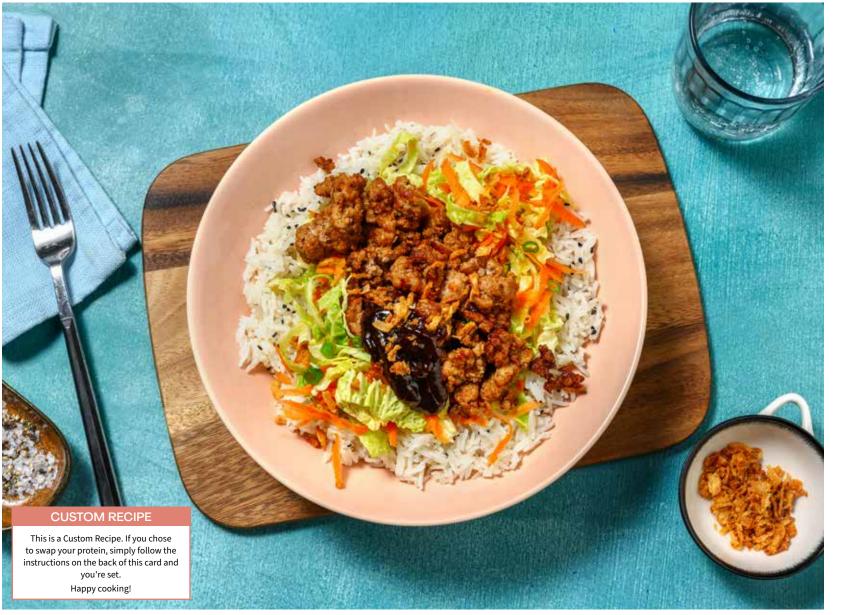


Pork Spring Roll-Inspired Bowls

with Crispy Shallots

Family Friendly 35 Minutes





Ground Pork









Black Sesame Seeds

Crispy Shallots



Green Cabbage,



shredded



Jasmine Rice



Hoisin Sauce

Sesame Oil

Ginger-Garlic Puree





Plum Sauce



Green Onion





Carrot

Rice Vinegar

Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps Ingredient

Bust out

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

Ingredients

ingi calcines		
	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	⅓ cup	½ cup
Green Onion	2	2
Rice Vinegar	1 tbsp	2 tbsp
Carrot	85 g	170 g
Sugar*	1/4 tsp	½ tsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook pork and beef 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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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 1/8 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 the pot from heat. Set aside, still covered.



Prep

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



Marinate slaw

- Add cabbage, carrot, vinegar, green onions, 1 tbsp (2 tbsp) oil and 1/4 tsp (½ tsp) sugar to a large bowl.
- Season with salt and pepper, then toss to combine.
- Set aside.



Cook pork

- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1/2 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 gingergarlic 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**, prepare and cook it in the same way the recipe instructs you to prepare and cook pork.**



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!