



Pork Spring Roll-Inspired Bowls

with Crispy Shallots

Family Friendly

35 Minutes



Ground Pork



Crispy Shallots



Black Sesame Seeds



Coleslaw Cabbage Mix



Sesame Oil



Jasmine Rice



Ginger



Plum Sauce



Hoisin Sauce



Green Onion



Rice Vinegar



Garlic, cloves



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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 tbsp) **oil**
2 person 4 person Ingredient

Bust out

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
Crispy Shallots	28 g	56 g
Black Sesame Seeds	1 tbsp	2 tbsp
Coleslaw Cabbage Mix	170 g	340 g
Sesame Oil	1 tbsp	2 tbsp
Jasmine Rice	¾ cup	1 ½ cups
Ginger	30 g	30 g
Plum Sauce	4 tbsp	8 tbsp
Hoisin Sauce	¼ cup	½ cup
Green Onion	2	2
Rice Vinegar	1 tbsp	2 tbsp
Garlic, cloves	2	4
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.

Contact

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Cook sesame rice

- Peel, then grate **½ tbsp** (1 tbsp) **ginger**.
- Heat a medium pot over medium heat.
- When hot, add **sesame oil**, then **1 tsp** (2 tsp) **ginger** 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 the pot from heat. Set aside, still covered.



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 **garlic**, **hoisin sauce** and **remaining ginger**. Cook, stirring often, until **pork** is coated, 1-2 min. Season with **salt** and **pepper**, to taste.



Prep

- Meanwhile, thinly slice **green onions**.
- Peel, then mince or grate **garlic**.



Marinate slaw

- Add **coleslaw cabbage mix**, **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.



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!