



Pork Spring Roll-Inspired Bowls with Crispy Shallots

Family Friendly 35 Minutes



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	85 g	170 g
Sugar*	¼ 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 **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 **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**, prepare and cook it in the same way the recipe instructs you to prepare and cook **pork**. **



Prep

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



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.



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!