



# Pork Spring Roll-Inspired Bowls

## with Crispy Shallots

Family Friendly 30-40 Minutes

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or

\*2 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



Protein Shreds  
200 g | 400 g



Ground Pork  
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



**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.

**Pantry items** | Oil, salt, pepper, sugar

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

1



### Cook sesame rice

• Before starting, wash and dry all produce.

- 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 **½ 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.

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.

4



### Cook pork

🔄 Swap | **Ground Beef**

🔄 Swap | **Protein Shreds**

- 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.

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 person 4 person Ingredient

4 | Cook beef

🔄 Swap | **Ground Beef**

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

4 | Cook protein shreds

🔄 Swap | **Protein Shreds**

If you've opted to get **protein shreds**, cook in the same way the recipe instructs you to cook the **pork**. Then increase cook time to 5-7 minutes, until crispy.\*\*



Issue with your meal? Scan the QR code to share your feedback.

\*\* Cook pork, beef and protein shreds to a minimum internal temperature of 74°C/165°F.