



# Thai-Inspired Pork Spring Roll Bowls

with Peanut Satay Sauce

Quick

25 Minutes



- Ground Pork
- Ground Beef
- Thai Seasoning
- Soy Sauce
- Vegetarian Oyster Sauce
- Ginger-Garlic Puree
- Fish Sauce
- Jasmine Rice
- Peanut Butter
- Green Onion
- Shanghai Bok Choy
- Red Cabbage, shredded

**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!

**HELLO VEGETARIAN OYSTER SAUCE**  
A savoury sauce that adds oomph to any stir-fry!

## Start here

- Before starting, wash and dry all produce.
- Add sealed peanut butter packet to a glass of hot water to soften.

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

### Ginger-Garlic Guide for Step 3:

- Mild: ½ tsp (1 tsp)
- Medium: 1 tsp (2 tsp)
- Extra: 1 ¼ tsp (2 ½ tsp)

## Bust out

Measuring spoons, strainer, medium pot, 2 small bowls, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Thai Seasoning	2 tbsp	4 tbsp
Soy Sauce	1 tbsp	2 tbsp
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Ginger-Garlic Puree	2 tbsp	4 tbsp
Fish Sauce	1 tbsp	2 tbsp
Jasmine Rice	¾ cup	1 ½ cups
Peanut Butter	1 ½ tbsp	3 tbsp
Green Onion	2	4
Shanghai Bok Choy	113 g	226 g
Red Cabbage, shredded	113 g	226 g
Sugar*	1 ¼ tsp	2 ½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook your chosen protein 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 rice

- Using a strainer, rinse **rice** until water runs clear, then drain well.
- Add **rice**, **half the Thai Seasoning**, **1 cup** (1 ¾ cups) **water** and **½ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- 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.

4



### Cook pork

- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Add **green onion whites** and **remaining ginger-garlic puree**, then season with **pepper**. Cook, stirring often, until fragrant, 30 sec.

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

2



### Prep and make stir-fry sauce

- Meanwhile, separate **bok choy leaves**, then cut crosswise into ½-inch pieces.
- Thinly slice **green onions**, keeping **white** and **green parts** separate.
- Stir together **oyster sauce**, **remaining Thai Seasoning**, **2 ¼ tsp** (1 ½ tbsp) **soy sauce**, **¼ cup** (½ cup) **water** and **¼ tsp** (½ tsp) **sugar** in a small bowl.

5



### Cook veggies

- Add **bok choy** to the pan with **pork**. Cook, stirring often, until slightly softened, 1-2 min.
- Add **cabbage** and **stir-fry sauce**. Cook, stirring often, until **veggies** are tender-crisp, 2-3 min. Season with **pepper**, to taste.
- Remove the pan from heat, then stir in **fish sauce**.

3



### Make peanut satay sauce

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, add **peanut butter**, **remaining soy sauce**, **½ tsp** (1 tsp) **Thai Seasoning**, **1 tsp** (2 tsp) **sugar**, **4 tsp** (2 tbsp) **hot tap water** and **1 tsp ginger-garlic puree** to another small bowl. (**NOTE:** Reference ginger-garlic guide.) Stir until smooth.

6



### Finish and serve

- Fluff **rice** with a fork.
- Divide **rice** between bowls. Top with **pork and veggies**.
- Drizzle with **peanut satay sauce**, then sprinkle **remaining green onions** over bowls.

## Dinner Solved!