

# Thai-Inspired Pork Spring Roll Bowls

with Peanut Satay Sauce

Quick

25 Minutes





**Ground Pork** 







Thai Seasoning



Vegetarian Oyster Sauce



Soy Sauce

Ginger-Garlic Puree



Fish Sauce



Jasmine Rice



Peanut Butter



**Green Onion** 



Shanghai Bok Choy



Red Cabbage, shredded

HELLO VEGETARIAN OYSTER SAUCE

## Start here

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

Measurements 1 tbsp (2 tbsp) oil within steps 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\*

\*\* 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 ¼ 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.



## 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.



## Make peanut satay sauce

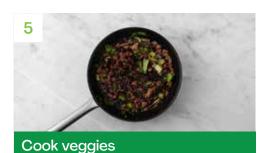
- Heat a large non-stick pan over mediumhigh heat.
- While the pan heats, add peanut butter, remaining soy sauce, ½ tsp (1 tsp) Thai Seasoning, 1 tsp (2 tsp) sugar, 4 tsp (2 tbsp) hot tap water and 1 tsp ginger-garlic puree to another small bowl. (NOTE: Reference ginger-garlic guide.) Stir until smooth.



## 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**.\*\*



- 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.



## 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!**

<sup>\*</sup> Pantry items