



Pork Spring Roll-Inspired Bowls

with Crispy Shallots

Family Friendly

30-40 Minutes

Customized Protein

+ Add















Swap

or

x2 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	 Beyond Meat® 2 4
 Ground Pork 250 g 500 g	 Crispy Shallots 56 g 112 g
 Black Sesame Seeds 7 g 14 g	 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 ¼ cup ½ cup
 Hoisin Sauce 4 tbsp 8 tbsp	 Green Onion 2 4
 Seasoned Rice Vinegar 1 tbsp 2 tbsp	 Carrot 1 2
Ingredient quantities 56 g 113 g <small>2-serving 4-serving</small>	

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, sugar, salt, pepper

Cooking utensils | Box grater, large bowl, large non-stick pan, measuring cups, measuring spoons, medium pot, strainer, vegetable peeler, whisk

1



Cook sesame rice

- Before starting, wash and dry all produce.
- Heat a medium pot over medium.
- While the pot heats, using a strainer, rinse **rice** until water runs clear.
- When the pot is hot, add **sesame oil**, then **1 tsp** (2 tsp) **ginger-garlic puree** and **rice**. Cook for 2-3 min, stirring often, until **rice** is toasted.
- Add **1 cup** (2 cups) **water** and **1/8 tsp** (**1/4 tsp**) **salt**. Bring to a boil over high.
- Once boiling, reduce heat to low. Cover and cook for 12-15 min, until **rice** is tender and liquid is absorbed.
- Remove from heat. Set aside, still covered.

2



Prep

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

3



Marinate slaw

- In a large bowl, whisk together **vinegar**, **1/4 tsp** (**1/2 tsp**) **sugar** and **1 tbsp** (2 tbsp) **oil**.
- Add **cabbage**, **carrot** and **green onions**.
- Season with **salt** and **pepper**, then toss to combine.

4



Cook pork

[Swap](#) | [Ground Beef](#)

[Swap](#) | [Beyond Meat®](#)

- Heat a large non-stick pan over medium-high.
- When hot, add **1/2 tbsp** (1 tbsp) **oil**, then **pork**.
- Cook for 4-5 min, breaking up **pork** into smaller pieces, until no pink remains.**
- Add **hoisin sauce** and **remaining ginger-garlic puree**.
- Cook for 1-2 min, stirring often, until **pork** is coated. Season with **salt** and **pepper**.

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-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

4 | Cook beef

[Swap](#) | [Ground Beef](#)

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

4 | Cook Beyond Meat®

[Swap](#) | [Beyond Meat®](#)

If you've opted to get **Beyond Meat®**, cook for 5-6 min, in the same way as the **pork**, breaking up **patties** into smaller pieces, until **crispy**.**

** Cook to a minimum internal temperature of 165°F.