



# Thai-Inspired Pork Spring Roll Bowls

with Peanut Satay Sauce

30 Minutes



Ground Pork



Thai Seasoning



Soy Sauce



Vegetarian Oyster Sauce



Coleslaw Cabbage Mix



Shanghai Bok Choy



Ginger



Garlic Puree



Jasmine Rice



Peanut Butter



Basil

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

## Start here

Before starting, wash and dry all produce.

### Ginger Guide for Step 3 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Extra: ½ tsp

### Ginger Guide for Step 4 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: 1 ½ tsp
- Extra: 2 ½ tsp

### Garlic Guide for Step 3 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Extra: 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
Thai Seasoning	2 tbsp	4 tbsp
Soy Sauce	1 tbsp	2 tbsp
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Coleslaw Cabbage Mix	170 g	340 g
Shanghai Bok Choy	113 g	226 g
Ginger	15 g	30 g
Garlic Puree	1 tbsp	2 tbsp
Jasmine Rice	¾ cup	1 ½ cups
Peanut Butter	1 ½ tbsp	3 tbsp
Basil	7 g	14 g
Sugar*	1 ¼ tsp	2 ½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook 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 water** and **¼ tsp salt** (dbl both for 4 ppl) 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.



## Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat.
- Add **remaining garlic puree** and **2 tsp ginger**. (NOTE: Reference step 4 ginger guide.) Season with **pepper**. Cook, stirring often, until fragrant, 30 sec.
- Transfer **pork** to a plate.



## Prep

- Meanwhile, separate **bok choy leaves**, then cut crosswise into 1-inch pieces.
- Peel, then grate or mince **1 tbsp ginger**.



## Cook veggies

- Return the pan to medium-high.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **bok choy**. Cook, stirring often, until slightly softened, 1-2 min.
- Add **pork**, **coleslaw cabbage mix** 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.
- Tear **half the basil** into the pan, then stir to combine.



## Make peanut satay sauce and stir-fry sauce

- Add **peanut butter**, **½ tsp Thai Seasoning**, **1 tsp sugar**, **¾ tsp soy sauce**, **½ tsp ginger**, **½ tsp garlic puree** and **2 tbsp hot tap water** (dbl all for 4 ppl) to a small bowl. (NOTE: Reference garlic guide and step 3 ginger guide.) Stir until smooth. Set aside. (NOTE: This is your peanut satay sauce.)
- Stir together **oyster sauce**, **remaining soy sauce**, **remaining Thai Seasoning**, **3 tbsp water** and **¼ tsp sugar** (dbl both for 4 ppl) in another small bowl. (NOTE: This is your stir-fry sauce.)



## Finish and serve

- Fluff **rice** with a fork.
- Divide **rice** between bowls. Top with **pork and veggies**.
- Drizzle with **peanut satay sauce**.
- Tear **any remaining basil** over top.

## Dinner Solved!