



Pork Spring Roll-Inspired Bowls with Crispy Shallots

Family Friendly 35 Minutes



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!



Ground Pork



Ground Turkey



Crispy Shallots



Black Sesame Seeds



Coleslaw Cabbage Mix



Sesame Oil



Jasmine Rice



Garlic, cloves



Ginger



Plum Sauce



Hoisin Sauce



Green Onion



Rice Vinegar

HELLO SESAME OIL

This fragrant oil adds an irresistible aroma to any Asian-inspired dish!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, box grater, medium pot, large bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Crispy Shallots	28 g	56 g
Black Sesame Seeds	1 tbsp	2 tbsp
Coleslaw Cabbage Mix	170 g	340 g
Sesame Oil	1 tbsp	2 tbsp
Jasmine Rice	¾ cup	1 ½ cups
Garlic, cloves	2	4
Ginger	30 g	30 g
Plum Sauce	4 tbsp	8 tbsp
Hoisin Sauce	¼ cup	½ cup
Green Onion	2	2
Rice Vinegar	1 tbsp	2 tbsp
Sugar*	¼ tsp	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 sesame rice

- Peel, then grate **½ tbsp ginger** (dbl for 4 ppl).
- Heat a medium pot over medium heat.
- When hot, add **sesame oil**, then **1 tsp ginger** (dbl for 4 ppl) and **rice**. Cook, stirring often, until **rice** is toasted, 2-3 min.
- Add **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) and 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 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.**
- Add **garlic**, **hoisin sauce** and **remaining ginger**. Cook, stirring often, until **pork** is coated, 1-2 min. Season with **salt** and **pepper**, to taste.

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



Prep

- Meanwhile, thinly slice **green onions**.
- Peel, then mince or grate **garlic**.



Finish and serve

- Fluff **rice** with a fork, then stir in **sesame seeds**.
- Divide **rice** between bowls. Top with **hoisin pork** and **slaw**.
- Drizzle **plum sauce** over top.
- Sprinkle with **crispy shallots**.

Dinner Solved!



Marinate slaw

- Add **coleslaw**, **vinegar**, **green onions**, **1 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) to a large bowl.
- Season with **salt** and **pepper**, then toss to combine.
- Set aside.