



PORK EGG ROLL RICE BOWLS

with Apricot-Chili Duck Sauce

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



1 | 2
Onion



2 | 4
Apricot Jam



2 oz | 4 oz
Sweet Thai Chili Sauce



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



10 oz | 20 oz
Ground Pork



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Coleslaw Mix



4 oz | 8 oz
Shredded Carrots



1 TBSP | 2 TBSP
Sesame Oil
Contains: Sesame



1 | 2
Crispy Fried Onions
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 910



10 oz | 20 oz
Ground Beef**

Calories: 1140



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1100



HELLO

APRICOT-CHILI DUCK SAUCE

Commonly paired with egg rolls (and occasionally, its namesake duck), this Chinese American condiment has a fruity base and savory-sweet flavor—and we added a touch of chili for heat, too.

IM-PRESSED

For extra-crispy edges, press the meat and let it cook undisturbed for a few minutes in the hot pan.

BUST OUT

- Small pot
 - Aluminum foil
 - Small bowl
 - Paper towels
 - Large pan
 - Kosher salt
 - Black pepper
 - Cooking oil (2 tsp | 2 tsp)
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk

GET THE APP!



Select menus, view recipes & more!



1 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water (2¼ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook, covered, until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



4 COOK PORK

- In a large pan, heat a **drizzle of oil** over medium-high heat. Add **pork***, **garlic powder**, and a **pinch of salt and pepper**. Using a spatula, press into an even layer. Cook, without stirring, until browned on bottom, 3-4 minutes.
- Break up meat into pieces and continue cooking until pork is cooked through, 1-2 minutes more. Add **half the apricot-chili duck sauce**; cook, stirring occasionally, until pork is glazed and coated, 1-3 minutes more.
- Turn off heat. Transfer pork to a plate; tent with foil until ready to serve. Wipe out pan.

- Rinse **shrimp*** under cold water; pat dry with paper towels. Swap in shrimp or **beef*** for pork; cook through this step as instructed (**no need to break up shrimp into pieces!**).



2 PREP

- **Wash and dry produce.**
- Thinly slice **onion**.



5 COOK VEGGIES

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **coleslaw mix**, **carrots**, and **onion**; cook, stirring occasionally, until tender and browned, 5-7 minutes.
- Add **sesame oil** and **remaining soy sauce**. Cook, stirring, until flavors meld, 1-2 minutes. Season with **salt** and **pepper** to taste.



3 MAKE DUCK SAUCE

- In a small bowl, combine **apricot jam**, **chili sauce**, **half the soy sauce**, and **3 TBSP hot water (5 TBSP for 4 servings)**. Set **apricot-chili duck sauce** aside.



6 FINISH & SERVE

- Fluff **rice** with a fork and stir in **1 TBSP butter (2 TBSP for 4 servings)**. Season with **salt** and **pepper**.
- Divide rice between bowls; top with **pork**, **veggies**, and **crispy fried onions**. Drizzle with **remaining apricot-chili duck sauce**. Serve.

*Ground Pork is fully cooked when internal temperature reaches 160°.
 • *Shrimp is fully cooked when internal temperature reaches 145°
 • *Ground Beef is fully cooked when internal temperature reaches 160°.