



# 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: 1090



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 <sup>🇺🇸</sup>
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

### GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663  
HelloFresh.com

\*Ground Pork is fully cooked when internal temperature reaches 160°.

<sup>🇺🇸</sup> \*Shrimp is fully cooked when internal temperature reaches 145°

<sup>🇺🇸</sup> \*Ground Beef is fully cooked when internal temperature reaches 160°.



### 1 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water (2½ 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.

- <sup>🇺🇸</sup> 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.**
- Halve, peel, and 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.