



PORK EGG ROLL RICE BOWLS

with Apricot-Chili Duck Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



2 | 4
Apricot Jam



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



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Coleslaw Mix



1 TBSP | 2 TBSP
Sesame Oil
Contains: Sesame



2 oz | 4 oz
Sweet Thai
Chili Sauce



4 oz | 8 oz
Shredded Carrots



¾ Cup(s) | 1½ Cup(s)
Jasmine Rice



1 | 2
Crispy Fried Onions
Contains: Wheat



10 oz | 20 oz
Ground Pork



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

**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
Ground Beef**

Calories: 1130



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 870



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1110



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
- Small bowl
- K kosher Salt
- Black Pepper
- Cooking Oil
- Large pan
- Aluminum foil
- Butter
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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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.



2 PREP

- **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**.



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.



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.



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.



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.

- 🍷 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!**).

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

🍷 *Shellfish is fully cooked when internal temperature reaches 145°.