



# Hoisin Pork & Mushroom Rice Bowl

with Sesame Aioli

Grab your Meal Kit with this symbol 



Garlic



Jasmine Rice



Carrot



Asian Greens



Coriander



Long Red Chilli (Optional)



Hoisin Sauce



Sesame Oil Blend



Garlic Aioli



Sliced Mushrooms



Pork Mince

 Hands-on: **25-35 mins**  
Ready in: **35-45 mins**

 Spicy (optional long red chilli)

 Eat me early

This dish is an irresistible combination of Asian greens, tasty pork and garlicky rice, with the feel-good factor of cooking a healthy meal from scratch. The best part is the sesame aioli to make it super satisfying.

### Pantry items

Olive Oil, Butter, Soy Sauce, Rice Wine Vinegar (or White Wine Vinegar)

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

### You will need

Medium saucepan with a lid · Large frying pan

### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	4 cloves	8 cloves
butter*	20g	40g
jasmine rice	1 packet	2 packets
water* (for the rice)	1¼ cups	2½ cups
salt*	¼ tsp	½ tsp
carrot	1	2
Asian greens	1 bunch	2 bunches
coriander	1 bag	1 bag
long red chilli (optional)	1	2
hoisin sauce	1 sachet (75g)	2 sachets (150g)
soy sauce*	1½ tbs	¼ cup
rice wine vinegar* (or white wine vinegar)	1 tbs	2 tbs
water* (for the sauce)	1 tbs	2 tbs
sesame oil blend	½ tub	1 tub
garlic aioli	1 packet (50g)	1 packet (100g)
water* (for the mayo)	2 tsp	1 tbs
sliced mushrooms	1 punnet (150g)	1 punnet (300g)
pork mince	1 packet	1 packet

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	3580kJ (855Cal)	713kJ (170Cal)
Protein (g)	36.9g	7.3g
Fat, total (g)	40.1g	8.0g
- saturated (g)	10.8g	2.2g
Carbohydrate (g)	83.7g	16.7g
- sugars (g)	19.8g	3.9g
Sodium (g)	1810mg	360mg

### Allergens

Please visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



## 1. Cook the garlic rice

Finely chop the **garlic** (or use a garlic press). In a medium saucepan, melt the **butter** with a **dash** of **olive oil** over a medium heat. Add **1/2** the **garlic** and cook until fragrant, **1-2 minutes**. Add the **jasmine rice**, **water (for the rice)** and the **salt**, stir, and bring to the boil. Reduce the heat to low and cover with a lid. Cook for **12 minutes**, then remove from the heat and keep covered until the rice is tender and the water is absorbed, **10-15 minutes**.

**TIP:** The rice will finish cooking in its own steam so don't peek!



## 4. Cook the veggies

Heat a large frying pan over a high heat with a **drizzle** of **olive oil**. Add the **sliced mushrooms** and **carrot** and cook until the **mushrooms** are well browned, **5-6 minutes**. Reduce the heat to medium-high and add the **Asian greens** and cook until wilted, **1-2 minutes**. Transfer to a medium bowl and set aside.



## 2. Get prepped

Thinly slice the **carrot** (unpeeled) into half-moons. Roughly chop the **Asian greens**. Roughly chop the **coriander**. Thinly slice the **long red chilli** (if using).



## 3. Prep the sauce & aioli

In a small bowl, combine the **hoisin sauce**, **soy sauce**, **rice wine vinegar**, **water (for the sauce)** and **1/2** the **sesame oil blend (see ingredients list)**. In a second small bowl, combine the **garlic aioli**, **water (for the mayo)** and the **remaining sesame oil blend**.



## 5. Cook the pork

Return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. Add the **pork mince** and **remaining garlic** and cook, breaking up the pork with a spoon, until browned, **4-5 minutes**. Add the **hoisin sauce mixture** and cook until thickened, **1-2 minutes**. Stir through the cooked **veggies**.



## 6. Serve up

Divide the garlic rice between bowls. Top with the hoisin pork and mushroom mixture. Garnish with the coriander and red chilli (if using). Drizzle over the sesame aioli.

**Enjoy!**