



Pork Bun Cha Rice Bowl

with Rainbow Veggies & Sweet Chilli Sauce

Grab your Meal Kit
with this symbol



Garlic



Jasmine Rice



Red Onion



Spring Onion



Mint



Carrot



Snow Peas



Asian Greens



Long Red Chilli
(Optional)



Pork Mince



Hoisin Sauce



Fine Breadcrumbs



Sweet Chilli
Sauce

- Hands-on: 25-35 mins
- Ready in: 30-40 mins
- Spicy (optional long red chilli)

Discover classic Vietnamese flavours with a whole new twist! Take tasty garlic rice piled with more-ish pork meatballs and crisp snow peas, carrot and Asian greens, and you've got a dinner-time hit. Serve with pickled onion for an extra punch of flavour.

Pantry items

Olive Oil, Butter, Rice Wine Vinegar, Egg, Soy Sauce

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*	1 ¼ cups	2 ½ cups
salt*	¼ tsp	½ tsp
red onion	½	1
rice wine vinegar*	¼ cup	½ cup
spring onion	1 bunch	1 bunch
mint	1 bunch	1 bunch
carrot	1	2
snow peas	1 bag (100g)	1 bag (200g)
Asian greens	1 bunch	2 bunches
long red chilli (optional)	1	2
pork mince	1 packet	1 packet
hoisin sauce	1 sachet (75g)	2 sachets (150g)
fine breadcrumbs	1 packet	2 packets
egg*	1	2
soy sauce*	1 tbs	2 tbs
sweet chilli sauce	1 tub (50g)	1 tub (100g)

*Pantry items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3330kJ (796Cal)	563kJ (134Cal)
Protein (g)	41.4g	7.0g
Fat, total (g)	21.4g	3.6g
- saturated (g)	9.8g	1.7g
Carbohydrate (g)	105g	17.7g
- sugars (g)	25.9g	4.4g
Sodium (g)	2480mg	419mg

Allergens

Please visit 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** 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!



2. Get prepped

While the rice is cooking, thinly slice the **red onion** (**see ingredients list**). In a small bowl, combine the **rice wine vinegar** and a **good pinch of sugar** and **salt**. Add **enough water** to cover the onion completely and stir to coat. Set aside until serving time. Thinly slice the **spring onion**. Pick the **mint** leaves and roughly chop. Cut the **carrot** (unpeeled) into thin matchsticks (or grate if you prefer). Trim the **snow peas** and cut in half. Roughly chop the **Asian greens**. Thinly slice the **long red chilli** (if using).



4. Cook the meatballs

In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **meatballs** and cook, tossing occasionally, until browned and cooked through, **8-10 minutes**. Transfer to a plate, cover with foil to keep warm and set aside.

TIP: Reduce the heat to medium if the meatballs are browning too quickly.



3. Make the meatballs

In a large bowl, combine the **pork mince**, **hoisin sauce**, **spring onion**, **fine breadcrumbs** (**see ingredients list**), **egg** and **remaining garlic**. Using damp hands, take a spoonful of mixture and shape into a small meatball. Transfer to a plate and repeat with the **remaining mixture**. You should get around 6-7 meatballs per person.



5. Cook the veggies

Return the frying pan to a medium-high heat with a **drizzle of olive oil** if needed. Add the **carrot** and **snow peas** and cook, tossing, until just tender, **2-3 minutes**. Add the **Asian greens** and **soy sauce** and cook, tossing, until wilted, **1-2 minutes**.

6. Serve up

Drain the pickled onion. Divide the garlic rice between bowls. Top with the veggies, pork meatballs and pickled onion. Drizzle with the **sweet chilli sauce** and garnish with the mint and chilli (if using).

Enjoy!