



Pulled Pork Spring Roll Bowl

with Crispy Wontons

20-MIN



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Pulled Pork
-  Teriyaki Sauce
-  Vegetarian Oyster Sauce
-  Wonton Wrappers
-  Green Onions
-  Carrot, julienned
-  Cucumber
-  White Wine Vinegar
-  Par-boiled Rice
-  Sesame Seeds
-  Gai Lan

HELLO PRE-COOKED PULLED PORK
Savoury, smoky and ready in 20 minutes!

START HERE

- Before starting, preheat your oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking Sheet, Measuring Spoons, Parchment Paper, Medium Pot, Large Bowl, Small Bowl, Measuring Cups, Whisk, Large Non-Stick Pan, Silicone Brush

Ingredients

	2 Person	4 Person
Pulled Pork	300 g	600 g
Teriyaki Sauce	4 tbsp	8 tbsp
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Wonton Wrappers	10	20
Green Onions	2	4
Carrot, julienned	56 g	113 g
Cucumber	66 g	132 g
White Wine Vinegar	1 tbsp	2 tbsp
Par-boiled Rice	142 g	284 g
Sesame Seeds	1 tbsp	2 tbsp
Gai Lan	113 g	227 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. COOK RICE

Bring **rice** and **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. Once boiling, reduce heat to medium-low. Cook, until **rice** is tender and **water** has absorbed, 15-18 min.



4. MIX SAUCE & PICKLE VEGGIES

While the **gai lan** cooks, whisk together the **teriyaki sauce** and **oyster sauce** in a small bowl. Set aside. Add **carrots, cucumber, rice vinegar** and **½ tsp sugar** (dbl for 4ppl) to a large bowl and toss to combine. Set aside.



2. PREP

Thinly slice the **green onions**. Slice the **cucumber** into ¼-inch thick rounds. Cut the **gai lan** into 1-inch pieces.



5. BAKE WONTONS

Cut **wonton wrappers** into triangles. Brush a parchment-lined baking sheet with **½ tsp oil**. Arrange **wonton triangles** on prepared sheet, then brush another **½ tsp oil** over top. Sprinkle with **salt**. Bake in the **middle** of oven, until **wontons** are golden-brown and crispy, 4-5 min. (**NOTE:** Use two prepared baking sheets for 4ppl and bake in the top and bottom of oven.)



3. COOK GAI LAN & PORK

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **gai lan**. Cook, stirring occasionally, until **gai lan** is tender-crisp, 5-6 min. Add the pulled **pork**. Cook, breaking up the **pork** until warmed through, 3-4 min.** Season with **salt** and **pepper**.



6. FINISH AND SERVE

Fluff **rice** with a fork, then season with **salt**. Divide **rice** between bowls. Top with **pork mixture, pickled veggies** and **crispy wontons**. Sprinkle with **sesame seeds** and **green onions**. Drizzle over **teriyaki sauce mixture** from the small bowl.

Dinner Solved!