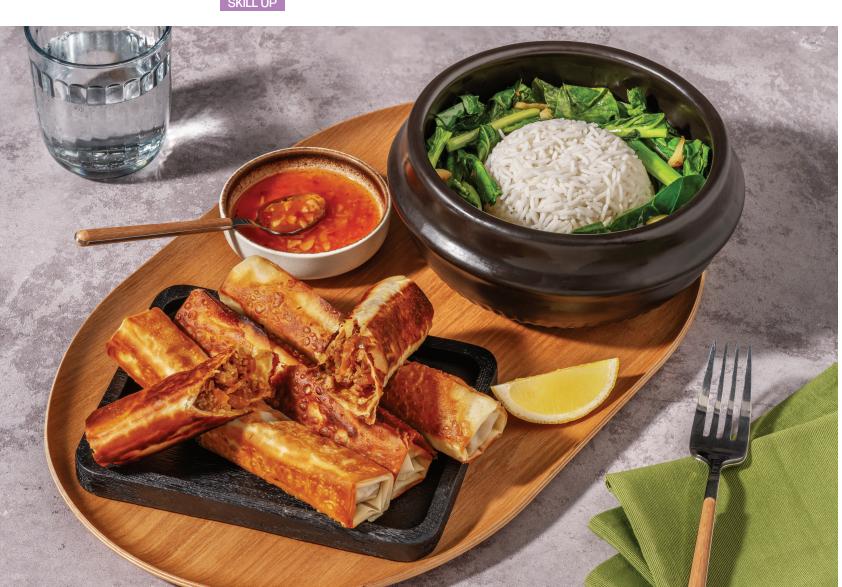


# Homemade Pork & Veggie Spring Rolls with Garlic Rice, Asian Veggies & Sweet Chilli Dipping Sauce

SKILL UP



Grab your meal kit with this number











Carrot







Sweet Soy Seasoning

Sauce







Filo Pastry

Asian Greens







#### Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

#### You will need

Medium saucepan with a lid · Large frying pan

#### Ingredients

9		
	2 People	4 People
olive oil*	refer to method	refer to method
garlic	3 cloves	6 cloves
butter*	20g	40g
water*	1¼ cups	2½ cups
jasmine rice	1 medium packet	1 large packet
carrot	1	2
onion	1/2	1
pork mince	1 medium packet	2 medium packets OR 1 large packet
sweet soy seasoning	1 sachet	2 sachets
filo pastry	1 medium packet	1 large packet
sesame oil*	1 tsp	2 tsp
sweet chilli sauce	1 small packet	1 medium packet
vinegar*		
(white wine or	1 tsp	2 tsp
rice wine)		
Asian greens	1 packet	2 packets
soy sauce*	1 tsp	2 tsp
*Pantry Items		

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3092kJ (542cal)	542kJ (95cal)
Protein (g)	34.7g	6.1g
Fat, total (g)	30.5g	5.4g
- saturated (g)	11.8g	2.1g
Carbohydrate (g)	80.6g	14.1g
- sugars (g)	12.5g	2.2g
Sodium (mg)	904mg	158.6mg
Dietary Fibre (g)	10.7g	1.9g

The quantities provided above are averages only.

#### Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



#### Cook the garlic rice

- Finely chop garlic.
- In a medium saucepan, heat the **butter** and a drizzle of olive oil over medium heat.
- Cook half the garlic until fragrant, 1-2 minutes. Add the water and a generous pinch of salt and bring to the boil.
- · Add jasmine rice, stir, cover with a lid and reduce heat to low.
- Cook for 12 minutes, then remove from heat and keep covered until rice is tender and water is absorbed, 10-15 minutes.

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



# Make the pork filling

- Meanwhile, grate carrot.
- Finely chop onion (see ingredients).
- In a large frying pan, heat a drizzle of olive oil over high heat. Cook **pork mince**, breaking up with a spoon, until just browned, 2-3 minutes.
- Add carrot and onion and cook, stirring, until tender. 2-3 minutes.
- Add sweet soy seasoning and a splash of water and cook until fragrant, 1 minute. Season to taste.



# Pan-fry the spring rolls

- Lay a filo pastry sheet on a dry surface. Spoon some pork filling along the edge of filo sheet and roll into a spring roll.
- Slice in half and transfer to a plate. Repeat with remaining filo sheets and pork filling.
- Wash and dry the frying pan, then return to medium-high heat with a generous drizzle of olive oil. Cook spring rolls in batches, folded-side down first, turning, until crispy and golden, 3-4 minutes. Transfer to a paper towellined plate.

TIP: Add extra oil between batches if needed!



#### Make the dipping sauce

- · While spring rolls are cooking, in a small microwave-safe bowl, combine the sesame oil and remaining **garlic** and microwave in 10 second bursts, until fragrant.
- To garlic oil, add **sweet chilli sauce** and the vinegar. Stir to combine.



## Cook the veggies

- · Roughly chop Asian greens.
- · Wipe out frying pan, then return to medium-high heat with a drizzle of olive oil. Cook Asian greens, tossing, until just wilted, 2-3 minutes.
- Remove pan from heat, then add the soy sauce and toss to combine.



### Finish & serve

- Divide garlic rice and Asian veggies between howls.
- Serve with homemade pork and veggie spring rolls, sweet chilli dipping sauce and any remaining lemon wedges. Enjoy!

