



# Hoisin Pork & Mushroom Rice Bowl

with Sesame Aioli Dressing

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Carrot



Asian Greens



Button Mushrooms



Hoisin Sauce



Sesame Oil Blend



Garlic Aioli



Pork Mince



Coriander



Long Green Chilli (Optional)

- Hands-on: **25-35 mins**
- Ready in: **35-45 mins**
- Spicy (Optional long green chilli)

This dish is an irresistible combination of Asian greens, tasty pork and garlicky rice, with the feel-good factor of cooking a wholesome 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	1 packet
water* (for the rice)	1¼ cups	2½ cups
salt*	¼ tsp	½ tsp
carrot	1	2
Asian greens	1 packet	1 packet
button mushrooms	1 packet	1 packet
hoisin sauce	1 sachet (75g)	2 sachets (150g)
soy sauce*	2 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 packet	1 packet
garlic aioli	1 packet (50g)	1 packet (100g)
water* (for the dressing)	½ tbs	1 tbs
pork mince	1 packet	1 packet
coriander	1 bunch	1 bunch
long green chilli (optional)	½	1

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3842kJ (918Cal)	647kJ (154Cal)
Protein (g)	37.1g	6.2g
Fat, total (g)	45g	7.6g
- saturated (g)	12.8g	2.2g
Carbohydrate (g)	90.3g	15.2g
- sugars (g)	18.5g	3.1g
Sodium (mg)	2120mg	357mg

## Allergens

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

Visit [hellofresh.co.nz/foodinfo](https://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 the **garlic**. In a medium saucepan, melt the **butter** with a dash of **olive oil** over a medium heat. Cook 1/2 the **garlic** until fragrant, **1-2 minutes**. Add the **jasmine rice**, **water (for the rice)** and the **salt**, stir, then 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!



## Cook the veggies

In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook the **carrot** and sliced **mushrooms** until tender, **5-6 minutes**. Reduce the heat to medium-high, then add the **Asian greens** and cook until wilted, **1-2 minutes**. Transfer the **veggies** to a bowl.



## Get prepped

While the rice is cooking, thinly slice the **carrot** (unpeeled) into half-moons. Roughly chop the **Asian greens**. Thinly slice the **button mushrooms**.



## Cook the pork

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



## Make the sauces

In a small bowl, combine the **hoisin sauce**, **soy sauce**, **rice wine vinegar**, **water (for the sauce)** and 1/2 the **sesame oil blend** (1/4 packet for 2 people / 1/2 packet for 4 people). In a second small bowl, combine the **garlic aioli**, **water (for the dressing)** and the remaining **sesame oil blend** (see ingredients). Set aside.



## Serve up

Roughly chop the **coriander**. Thinly slice the **long green chilli** (if using). Divide the garlic rice between bowls. Top with the hoisin pork and veggies (plus any excess sauce). Garnish with the coriander and chilli. Drizzle over the sesame aioli dressing.

## Enjoy!