



# Pork Bun Cha Rice Bowl

with Rainbow Veggies & Sweet Chilli Sauce

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Onion



Carrot



Cucumber



Asian Greens



Pork Mince



Oyster Sauce



Fine Breadcrumbs



Herbs



Fresh Chilli (Optional)



Sweet Chilli Sauce



Beef Mince

### Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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

Discover classic Vietnamese flavours with a whole new twist! Take tasty garlic rice piled with saucy pork meatballs and cucumber, carrot and sautéed greens, and you've got a dinnertime hit. Serve with pickled onion for an extra punch of flavour.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Butter, Rice Wine Vinegar, 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	1 packet
water*	1¼ cups	2½ cups
onion	½	1
rice wine vinegar*	¼ cup	½ cup
carrot	1	2
cucumber	1 (medium)	1 (large)
Asian greens	1 bag	2 bags
pork mince	1 packet	1 packet
oyster sauce	1 packet (45g)	1 packet (100g)
fine breadcrumbs	1 packet	1 packet
soy sauce*	1 tbs	2 tbs
herbs	1 bag	1 bag
fresh chilli (optional)	½	1
sweet chilli sauce	1 packet (50g)	1 packet (100g)
beef mince**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3296kJ (788Cal)	537kJ (128Cal)
Protein (g)	35.3g	5.8g
Fat, total (g)	28.5g	4.6g
- saturated (g)	11.5g	1.9g
Carbohydrate (g)	96.2g	15.7g
- sugars (g)	18.7g	3g
Sodium (mg)	1503mg	245mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3643kJ (870Cal)	594kJ (141Cal)
Protein (g)	39.6g	6.5g
Fat, total (g)	33.2g	5.4g
- saturated (g)	15g	2.4g
Carbohydrate (g)	96.2g	15.7g
- sugars (g)	18.7g	3g
Sodium (mg)	1479mg	241mg

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

If you have any questions or concerns, please visit [hellofresh.co.nz/contact](https://hellofresh.co.nz/contact)

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## Cook the garlic rice

Finely chop **garlic**. In a medium saucepan, heat the **butter** with a dash of **olive oil** over medium heat. Cook 1/2 the **garlic** until fragrant, **1-2 minutes**. Add **jasmine rice**, the **water** and a pinch of **salt**, stir, then bring to the boil. Reduce heat to low and cover with a lid. 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!



## Cook the meatballs

In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **meatballs**, turning occasionally, until browned and cooked through, **8-10 minutes**. Transfer to a plate.

**TIP:** Reduce the heat if your meatballs are browning too quickly.

### CUSTOM RECIPE

Cook the beef meatballs in the same way as above.



## Get prepped

Meanwhile, thinly slice **onion** (see ingredients). In a small bowl, combine the **rice wine vinegar** and a good pinch of **sugar** and **salt**. Scrunch **onion** in your hands, then add to **pickling liquid** with just enough **water** to cover the onion. Stir to coat and set aside. Cut **carrot** into thin sticks (or grate if you prefer). Thinly slice **cucumber** into rounds. Roughly chop **Asian greens**.



## Cook the veggies

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



## Make the meatballs

In a large bowl, combine **pork mince**, **oyster sauce**, **fine breadcrumbs** and remaining **garlic**. Using damp hands, roll heaped spoonfuls of **pork mixture** into small meatballs. Transfer to a plate. You should get 5-6 meatballs per person.

### CUSTOM RECIPE

If you've swapped your pork mince for beef mince, combine the beef in the same way as above.



## Serve up

Pick and thinly slice **herb** leaves. Thinly slice **fresh chilli** (if using). Drain pickled onion. Divide garlic rice between bowls. Top with soy veggies, cucumber, pork meatballs and pickled onion. Drizzle with **sweet chilli sauce**. Garnish with herbs and chilli to serve.

## Enjoy!