



Pork Bun Cha Rice Bowl

with Rainbow Veggies & Sweet Chilli Sauce

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Red Onion



Carrot



Cucumber



Asian Greens



Pork Mince



Oyster Sauce



Fine Breadcrumbs



Long Green Chilli (Optional)



Mint



Sweet Chilli Sauce



Crispy Shallots

Hands-on: **25-35 mins**
 Ready in: **30-40 mins**
 Spicy (optional long green 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 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	1 packet
water* (for the rice)	1¼ cups	2½ cups
salt*	¼ tsp	½ tsp
red onion	½	1
rice wine vinegar*	¼ cup	½ cup
water* (for the pickle)	¼ cup	½ cup
carrot	1	2
cucumber	1 (medium)	1 (large)
Asian greens	1 packet	1 packet
pork mince	1 packet	1 packet
oyster sauce	1 sachet (45g)	1 sachets (100g)
fine breadcrumbs	¾ packet	3 packets
egg*	1	2
soy sauce*	1 tbs	2 tbs
long green chilli (optional)	½	1
mint	1 bunch	1 bunch
sweet chilli sauce	1 packet (50g)	1 packet (100g)
crispy shallots	1 packet	1 packet

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3420kJ (816Cal)	593kJ (142Cal)
Protein (g)	40.1g	7.0g
Fat, total (g)	25.0g	4.3g
- saturated (g)	11.6g	2.0g
Carbohydrate (g)	104g	18.0g
- sugars (g)	24.2g	4.2g
Sodium (mg)	2400mg	417mg

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 the **garlic**. 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 (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 meatballs

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



Get prepped

While the rice is cooking, thinly slice the **red onion** (see ingredients). In a small bowl, combine the **rice wine vinegar**, **water (for the pickle)** and a good pinch of **sugar** and **salt**. Scrunch the **onion** in your hands, then add to the pickling liquid and stir to coat. Set aside until serving. Cut the **carrot** (unpeeled) into thin matchsticks (or grate if you prefer). Thinly slice the **cucumber** into rounds. Roughly chop the **Asian greens**.



Cook the veggies

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



Make the meatballs

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



Serve up

Thinly slice the **long green chilli** (if using). Pick and thinly slice the **mint** leaves. Drain the pickled onion. Divide the garlic rice between bowls. Top with the soy veggies, cucumber, pork meatballs and the pickled onion. Drizzle with the **sweet chilli sauce**. Garnish with the mint, **crispy shallots** and chilli.

Enjoy!