



Vietnamese-Style Pork Bowl

with Corn Slaw & Pickled Onion

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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!



Onion



Garlic



Sweetcorn



Mixed Leaves



Oyster Sauce



Sesame Oil Blend



Pork Mince



Ginger Lemongrass Paste



Slaw Mix

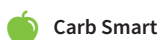


Garlic Aioli



Crispy Shallots

Prep in: 20-30 mins
Ready in: 30-40 mins



We've flavoured juicy pork mince with zingy ginger and lemongrass, nutty sesame oil, plus sweet and savoury oyster sauce - and swapped rice out for a crunchy and colourful slaw to soak up the saucy deliciousness.

Pantry items

Olive Oil, Rice Wine Vinegar, Brown Sugar, Soy Sauce, Eggs

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

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
onion	½	1
rice wine vinegar*	¼ cup	½ cup
garlic	2 cloves	4 cloves
sweetcorn	1 tin (125g)	1 tin (300g)
mixed leaves	1 small bag	1 medium bag
brown sugar*	1 tsp	2 tsp
oyster sauce	1 packet (50g)	1 packet (100g)
soy sauce*	½ tbs	1 tbs
water*	2 tbs	¼ cup
sesame oil blend	½ packet	1 packet
pork mince	1 small packet	1 medium packet
ginger lemongrass paste	½ packet	1 packet
slaw mix	1 small bag	1 large bag
garlic aioli	1 packet (50g)	1 packet (100g)
eggs*	2	4
crispy shallots	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2700kJ (645Cal)	611kJ (146Cal)
Protein (g)	35.2g	8g
Fat, total (g)	45.3g	10.3g
- saturated (g)	10.3g	2.3g
Carbohydrate (g)	23.5g	5.3g
- sugars (g)	15.4g	3.5g
Sodium (mg)	1915mg	433mg
Dietary Fibre (g)	5.6g	1.3g

The quantities provided above are averages only.

Allergens

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

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

1



Pickle the onion

Thinly slice **onion** (see ingredients). In a small bowl, combine the **rice wine vinegar** and a good pinch of **sugar** and **salt**. Scrunch sliced **onion** in your hands, then add to **pickling liquid**. Add enough **water** to just cover **onion**, then set aside.

2



Get prepped & char the corn

Finely chop **garlic**. Drain the **sweetcorn**. Roughly chop **mixed leaves**. In a second small bowl, combine the **brown sugar**, **oyster sauce**, the **soy sauce** and the **water**. Set aside. Heat a large frying pan over high heat. Cook **corn kernels** until lightly browned, **4-5 minutes**. Transfer to a large bowl.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.

3



Cook the pork

Return frying pan to high heat with **sesame oil blend** (see ingredients). When oil is hot, cook **pork mince**, breaking it up with a spoon, until browned, **3-4 minutes**. Reduce heat to medium, then add **garlic** and **ginger lemongrass paste** (see ingredients). Cook until fragrant, **1 minute**. Add **oyster sauce mixture**, tossing to coat, **1 minute**. Season with **pepper**. Transfer to a bowl, then cover to keep warm.

4



Toss the slaw

While the pork is cooking, add **mixed leaves**, **slaw mix**, **garlic aioli** and a drizzle of **olive oil** to the bowl with charred **corn**. Toss to combine.

5



Fry the eggs

Wipe out frying pan, then return to high heat with a drizzle of **olive oil**. When oil is hot, crack the **eggs** into pan. Cook until whites are firm and yolks are cooked to your liking, **2-3 minutes**.

TIP: This will give a soft yolk, fry for 6-7 minutes for a hard yolk.

6



Serve up

Drain pickled onion. Divide Vietnamese-style pork and corn slaw between bowls. Top with some pickled onion and a fried egg. Sprinkle with **crispy shallots** to serve.

Enjoy!

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