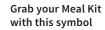




Crunchy Asian-Style Slaw with Peanuts & Mint













Long Chilli (Optional)





Japanese Dressing

Slaw Mix





Roasted Peanuts



This colourful Asian-style slaw is all about texture and flavour. We've added all the crunch to our ready-to-go slaw mix, with pea pods and roasted peanuts.

Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine), Soy Sauce

SGD

Before you start Wash your hands and any fresh food.

Ingredients

9	
	2 People
olive oil*	refer to method
pea pods	1 small bag
spring onion	1 stem
long chilli ∮ (optional)	1/2
mint	1 bag
Japanese dressing	1 packet
vinegar* (white wine or rice wine)	1 tsp
soy sauce*	½ tsp
slaw mix	1 small bag
roasted peanuts	1 medium packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	968kJ (231Cal)	545kJ (130Cal)
Protein (g)	6.8g	3.8g
Fat, total (g)	17.9g	10.1g
- saturated (g)	2.4g	1.4g
Carbohydrate (g)	9.5g	5.3g
- sugars (g)	7.6g	4.3g
Sodium (mg)	323mg	182mg

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.



Get prepped

- Trim and thinly slice **pea pods** lengthways.
- Thinly slice spring onion and long chilli (see ingredients).
- Pick and thinly slice **mint**.



Make the dressing

• In a medium bowl, combine Japanese dressing, the vinegar, the soy sauce and a drizzle of olive oil.



Toss the slaw

• Add slaw mix, pea pods and spring onion to the dressing and toss to combine.



Serve up

• Transfer slaw to a serving dish. Top with **roasted peanuts**, mint and chilli to serve. Enjoy!



Scan here if you have any questions or concerns



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