



Thai Beef Vermicelli & Wombok Salad with Sesame Dressing

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3546kJ (848Cal) | Protein 40.8g | Fat, total 44g - saturated 7g | Carbohydrate 69.6g - sugars 64.7g | Sodium 1637mg
The quantities provided above are averages only.

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Get ready

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You'll need

(along with the basics)



Large Frying Pan

From the pantry



Olive Oil



Salt & Pepper

From the cool pouch

	2P	4P
Beef Strips	1 small pkt	1 medium pkt
Sichuan Garlic Paste	1 pkt	2 pkts
Shredded Wombok	1 medium bag	1 large bag
Sesame Dressing	2 large pkts	4 large pkts

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. Boil



Vermicelli Noodles



Mint



Asian Greens



Cucumber

2. Sizzle



Beef Strips



Sichuan Garlic Paste

3. Toss



Shredded Wombok



Sesame Dressing



Sweet Chilli Sauce



Roasted Peanuts

- Boil kettle
- Place **noodles** in a heatproof bowl. Cover with **boiled water**. Soak until tender, **3-4 mins**
- Meanwhile, pick **mint leaves**. Chop **Asian greens**. Slice **cucumber** and **mint**
- Drain **cooked noodles**, then rinse

- Heat a drizzle of **olive oil** in a frying pan over high heat
- Cook **beef** and **Asian greens**, until browned and cooked through, **2-3 mins**
- Stir in **Sichuan garlic paste** until heated through, **30 secs**

- In a bowl with **noodles**, add **cucumber, wombok, mint, sesame dressing, sweet chilli sauce** and a drizzle of **oil**. Toss to combine, season to taste
- Plate up **noodle salad**, top with **beef mixture**
- Sprinkle with **peanuts** to serve



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