



Asian-Style Street Food Kit

with Pork Larb San Choy Bow, Prawn Wontons & Fried Chicken Bites

Grab your Meal Kit with this symbol



Baby Cos Lettuce



Cucumber



Lime



Long Chilli (Optional)



Chicken Thigh



Garlic Paste



Pork Mince



Sweet Soy Seasoning



Ginger Lemongrass Paste



Sweet Chilli Sauce



Prawn & Chive Wonton



Cornflour



Chicken-Style Stock Powder



Sichuan Garlic Paste



Crispy Shallots



Mint



Pickled Ginger



Garlic Aioli

Prep in: 20 mins
Ready in: 40 mins

Indulge in the bold flavours of Asia with our street food kit! Whip up a pork larb san choy bow brimming with zesty pork, alongside prawn wontons and fried chicken bites for an unforgettable culinary adventure that brings the vibrant essence of street-side favourites straight to your table.

Pantry items

Olive Oil, Soy Sauce

Before you start

Wash your hands and any fresh food.

You will need

Large frying pan with a lid (or foil)

Ingredients

	4-6 People
olive oil*	refer to method
baby cos lettuce	1 head
cucumber	1
lime	1
long chilli (optional) 🌶️	1
chicken thigh	1 small packet
garlic paste	1 packet
pork mince	1 small packet
sweet soy seasoning	1 sachet
ginger lemongrass paste	1 packet
sweet chilli sauce	1 small packet
prawn & chive wonton	1 packet
water*	¼ cup
cornflour	1 medium packet
chicken-style stock powder	1 medium sachet
Sichuan garlic paste	½ packet
soy sauce*	1 tsp
crispy shallots	1 packet
mint	1 bag
pickled ginger	1 packet
garlic aioli	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1698kJ (405Cal)	570kJ (136Cal)
Protein (g)	28.2g	9.5g
Fat, total (g)	22.4g	7.5g
- saturated (g)	4.9g	1.6g
Carbohydrate (g)	25.9g	8.7g
- sugars (g)	8.5g	2.9g
Sodium (mg)	889mg	299mg
Dietary Fibre (g)	6.9g	0.9g

The quantities provided above are averages only.

*Nutritional information is based on 5 servings.

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



Get prepped

- Trim end of **baby cos lettuce** and separate leaves. Thinly slice **cucumber** into sticks. Cut **lime** into wedges. Thinly slice **long chilli** (if using).
- Cut **chicken thigh** into 2cm chunks.
- In a medium bowl, combine **chicken** and **garlic paste**, tossing to coat. Set aside.

4



Cook the fried chicken

- Wipe out frying pan and return to medium-high heat with a generous drizzle of **olive oil**.
- To the bowl with **chicken**, add **cornflour**, **chicken-style stock powder** and a pinch of **pepper**, toss to coat.
- When oil is hot, cook chicken, tossing occasionally, until browned and cooked through, **5-6 minutes**.
- Transfer to a paper towel-lined plate.

2



Cook the larb filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **pork mince**, breaking up with a spoon, until just browned, **4-5 minutes**. Add **sweet soy seasoning** and **ginger lemongrass paste** and cook until fragrant, **1 minute**.
- Remove from heat and add **sweet chilli sauce** and a generous squeeze of **lime juice**, stirring until combined.
- Transfer to a serving bowl and season with **salt** and **pepper**. Cover to keep warm.

5



Make the wonton sauce

- While chicken is cooking, in a small heatproof bowl, combine **Sichuan garlic paste** (see **ingredients**), the **soy sauce** and a squeeze of **lime juice**.
- Microwave in **30 second** bursts, until heated through.

3



Cook the wontons

- Wipe out frying pan and return to medium-high heat with a drizzle of **olive oil**.
- Cook **prawn & chive wontons** until starting to brown, **1-2 minutes**. Add the **water** (watch out, it may spatter!), then cover with foil or a lid.
- Cook until the water has evaporated and wontons are tender and heated through, **4-5 minutes**.
- Transfer to a serving plate and cover to keep warm.

6



Serve up

- Bring everything to the table.
- Top pork larb with **crispy shallots** and half the chilli. Tear over **mint** leaves to garnish. Plate up with cucumber sticks, lettuce cups and any remaining lime wedges.
- To the bowl with prawn wontons, spoon over wonton sauce. Top with remaining **chilli**.
- Serve fried chicken bites with **pickled ginger** and **garlic aioli**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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