

Crunchy Asian-Style Slaw

with Peanuts & Coriander

Grab your Meal Kit
with this symbol



Pea Pods



Spring Onion



Long Chilli
(Optional)



Coriander



Japanese Style
Dressing



Slaw Mix



Crushed Peanuts



Prep in: **15 mins**
Ready in: **15 mins**

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

Before you start

Wash your hands and any fresh food.

Ingredients

	2 People
olive oil*	refer to method
pea pods	1 small bag
spring onion	1 stem
long chilli 🌶️ (optional)	½
coriander	1 bag
Japanese style dressing	1 packet
vinegar* (white wine or rice wine)	1 tsp
soy sauce*	½ tsp
slaw mix	1 small bag
crushed peanuts	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1087kJ (260Cal)	595kJ (142Cal)
Protein (g)	8g	4.4g
Fat, total (g)	20.3g	11.1g
- saturated (g)	2.8g	1.5g
Carbohydrate (g)	9.9g	5.4g
- sugars (g)	7.9g	4.3g
Sodium (mg)	323mg	177mg

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](https://www.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** (if using).
- Roughly chop **coriander**.



Toss the slaw

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



Make the dressing

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



Serve up

- Transfer slaw to a serving dish. Top with **crushed peanuts**, coriander and **chilli** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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