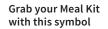
# Crunchy Asian-Style Slaw with Peanuts & Coriander









Spring Onion





Long Chilli (Optional)







Japanese Style Dressing



**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 ૐ (optional)	1/2
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

#### **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 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**.



# Make the dressing

• In a medium bowl, combine Japanese style 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 **crushed peanuts**, coriander and chilli to serve. Enjoy!