



Pork Gyoza & Crispy Noodle Slaw

with Sesame Potato Chunks

NEW

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Potato



Mixed Sesame Seeds



Pork & Chive Gyozas



Celery



Slaw Mix



Baby Spinach Leaves



Crunchy Fried Noodles



Garlic Aioli



Sweet Chilli Sauce



Soy Sauce Mix



Coriander



Pork & Chive Gyozas

Prep in: 15-25 mins
Ready in: 30-40 mins

Who would have thought golden potato chunks team perfectly with pillowy gyozas coated in a sweet and sticky sauce, plus a crunchy, creamy slaw combo?! Expect the unexpected with the textural treats and delicate flavours of this exciting recipe.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine)

Before you start

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 will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
mixed sesame seeds	1 medium sachet	2 medium sachets
pork & chive gyozas	1 packet	2 packets
water*	¼ cup	½ cup
celery	1 medium packet	1 large packet
slaw mix	1 small packet	1 large packet
baby spinach leaves	1 small packet	1 medium packet
crunchy fried noodles	1 medium packet	2 medium packets
garlic aioli	1 medium packet	1 large packet
vinegar* (white wine or rice wine)	drizzle	drizzle
sweet chilli sauce	1 small packet	1 medium packet
soy sauce mix	1 medium packet	2 medium packets
coriander	1 packet	1 packet
pork & chive gyozas**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2831kJ (677Cal)	536kJ (128Cal)
Protein (g)	24.6g	4.7g
Fat, total (g)	29.5g	5.6g
- saturated (g)	3.3g	0.6g
Carbohydrate (g)	72.9g	13.8g
- sugars (g)	19.9g	3.8g
Sodium (mg)	2284mg	433mg
Dietary Fibre (g)	10.5g	2g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3681kJ (880Cal)	564kJ (135Cal)
Protein (g)	39.2g	6g
Fat, total (g)	33.8g	5.2g
- saturated (g)	4.1g	0.6g
Carbohydrate (g)	98g	15g
- sugars (g)	23.1g	3.5g
Sodium (mg)	3679mg	564mg
Dietary Fibre (g)	12.8g	2g

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.

1



Roast the potato

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into bite-sized chunks. Place **potato** on a lined oven tray.
- Season with **salt**, drizzle with **olive oil**, sprinkle over **mixed sesame seeds** and toss to coat.
- Bake until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide the potatoes between two trays.

3



Make the slaw

- Meanwhile, thinly slice **celery**.
- In a medium bowl, combine **celery**, **slaw mix**, **baby spinach leaves**, **crunchy fried noodles**, **garlic aioli** and a drizzle of **vinegar**. Season to taste.
- In a small bowl, combine **sweet chilli sauce** and **soy sauce mix**.

2



Cook the gyozas

- When potatoes have **10 minutes** remaining, in a large frying, heat a drizzle of **olive oil** over medium-high heat.
- When the oil is hot, add **pork & chive gyozas**, flat-side down, in a single layer.
- Cook until starting to brown, **1-2 minutes**. Add the **water** (watch out, it may spatter!) and cover with a lid (or foil).
- Cook until the water has evaporated and gyozas are tender and softened, **4-5 minutes**.

Custom Recipe: If you've doubled your pork & chive gyozas, cook gyozas as above, in batches for best results.

4



Serve up

- Divide pork and chive gyozas, sesame potato chunks and crispy noodle slaw between plates.
- Drizzle sweet chilli sauce mixture over gyoza.
- Tear over **coriander** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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