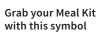


Pork Gyoza & Crispy Noodle Slaw with Sesame Potato Chunks

NEW

CLIMATE SUPERSTAR













Pork & Chive Gyozas

Celery





Slaw Mix

Baby Spinach





Crunchy Fried Noodles

Garlic Aioli





Sweet Chilli

Sauce

Soy Sauce





Coriander



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.

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 \cdot Large frying pan

Ingredients

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	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*	1/4 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	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.



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.



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.



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.



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!

