



# Easy Pan-Fried Pork Gyozas & Apple Slaw

with Peanuts & Sriracha Soy Sauce

NEW

CLIMATE SUPERSTAR

Grab your meal kit with this number

35



Apple



Garlic



Spring Onion



Sriracha



Soy Sauce Mix



Pork & Chive Gyozas



Mayonnaise



Shredded Cabbage Mix



Baby Spinach Leaves



Crushed Peanuts



Pork & Chive Gyoza



Prawn & Chive Wonton

Prep in: 10-20 mins  
Ready in: 15-25 mins

Carb Smart

Who would have thought crispy pork gyozas team delightfully with a bed of bright, crunchy slaw for a textural treat and exciting combo of flavours?! Don't forget a drizzle of sriracha soy sauce and sprinkling of peanuts for a kick of heat and even more crunch.

### Pantry items

Olive Oil, Soy Sauce

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
apple	1	2
garlic	2 cloves	4 cloves
spring onion	1 stem	2 stems
sriracha	1 packet	2 packets
soy sauce mix	1 packet	2 packets
pork & chive gyozas	1 packet	2 packets
mayonnaise	1 medium packet	1 large packet
<b>soy sauce*</b>	½ tsp	1 tsp
shredded cabbage mix	1 medium packet	1 large packet
baby spinach leaves	1 small packet	1 medium packet
crushed peanuts	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1977kJ (473Cal)	595kJ (142Cal)
Protein (g)	20.9g	6.3g
Fat, total (g)	24.6g	7.4g
- saturated (g)	3.1g	0.9g
Carbohydrate (g)	38.7g	11.6g
- sugars (g)	14.2g	4.3g
Sodium (mg)	2181mg	656mg
Dietary Fibre (g)	8.9g	2.7g

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://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

- Thinly slice **apple** into wedges.
- Finely chop **garlic**.
- Thinly slice **spring onion**.
- **SPICY!** Use less sriracha if you're sensitive to heat! In a small bowl, combine **sriracha** and **soy sauce mix**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **garlic** until fragrant, **1 minute**. Transfer to a large bowl.



## Toss the slaw

- Meanwhile, to the garlic oil, add **mayonnaise**, the **soy sauce** and a pinch of **salt** and **pepper**.
- Add **shredded cabbage mix**, **baby spinach leaves** and **apple**. Toss to coat.



## Cook the gyozas

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

**TIP:** Cook gyozas in batches if your pan is getting crowded.



## Serve up

- Divide pear slaw between bowls.
- Top with pan-fried gyozas.
- Drizzle over sriracha soy sauce.
- Garnish with **crushed peanuts** and spring onion to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW32



### CUSTOM OPTIONS

#### + DOUBLE PORK & CHIVE GYOZAS

Follow method above, cooking in batches if necessary.

#### ↻ SWAP TO PRAWN & CHIVE WONTONS

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

