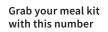


Easy Pan-Fried Pork Gyozas & Apple Slaw with Peanuts & Sriracha Soy Sauce

NEW

CLIMATE SUPERSTAR













Spring Onion



Sriracha







Mayonnaise



Shredded Cabbage

Gyozas



Baby Spinach Leaves



Crushed Peanuts





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



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
olive oil*	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
soy sauce*	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
* D		

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 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.



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.



Toss the slaw

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



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!



