



Veggie Potstickers & Ginger Wombok Salad

with Sriracha & Crispy Shallots

NEW

Grab your meal kit with this number

8



Celery



Apple



Vegetable Gyozas



Ginger Lemongrass Paste



Mayonnaise



Shredded Wombok



Mixed Salad Leaves



Sriracha



Crispy Shallots



Vegetable Gyozas



Pork & Chive Gyoza

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

Calorie Smart

Give tasty veggie gyozas some heat with sriracha and you have flavourful potstickers to go with a delicious ginger salad bowl. The salad is so flavourful, you won't even miss the usual rice in this dish.

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 with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
celery	1 medium packet	1 large packet
apple	1	2
vegetable gyozas	1 packet	2 packets
water*	¼ cup	½ cup
ginger lemongrass paste	1 packet	2 packets
soy sauce*	1 tbs	2 tbs
mayonnaise	1 medium packet	1 large packet
shredded wombok	1 medium packet	2 medium packets OR 1 large packet
mixed salad leaves	1 medium packet	1 large packet
sriracha	1 packet	2 packets
crispy shallots	1 medium sachet	1 large sachet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2067kJ (494cal)	266kJ (64cal)
Protein (g)	9.5g	1.2g
Fat, total (g)	29.4g	3.8g
- saturated (g)	4.7g	0.6g
Carbohydrate (g)	56.7g	7.3g
- sugars (g)	15.1g	1.9g
Sodium (mg)	1178mg	151.8mg
Dietary Fibre (g)	5.9g	0.8g

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

- Finely chop **celery**.
- Thinly slice **apple** into wedges.



Make the dressing & assemble the salad

- While the potstickers are cooking, in a small heatproof bowl, combine **ginger lemongrass paste** and a drizzle of **olive oil**. Microwave in **10 second** bursts, until fragrant.
- Stir in the **soy sauce** and **mayonnaise** until combined.
- In a large bowl, combine **shredded wombok**, **mixed salad leaves**, **apple**, **celery** and **ginger lemongrass dressing**. Season to taste.



Cook the potstickers

- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. When oil is hot, add **vegetable 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**.



Serve up

- Divide ginger wombok salad between bowls.
- **SPICY!** Use less sriracha if you're sensitive to heat! Top with veggie potstickers and drizzle over **sriracha**.
- Sprinkle over **crispy shallots** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW33



CUSTOM OPTIONS



DOUBLE VEGETABLE GYOZAS

Follow method above, cooking in batches if necessary.



SWAP TO PORK & CHIVE GYOZA

Follow method above.

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

