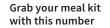


Veggie Potstickers & Ginger Wombok Salad with Sriracha & Crispy Shallots

SUMMER SALADS

CLIMATE SUPERSTAR















Vegetable Gyozas

Ginger Lemongrass





Sriracha





Shredded Wombok

Mixed Salad Leaves

Crispy Shallots



Recipe Update We've replaced the cucumber in this recipe with tomato due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

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



Give tasty veggie gyozas some heat with a sriracha-mayo drizzle 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 (or foil)

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
tomato	1	2
pear	1	2
vegetable gyozas	1 packet	2 packets
water*	1/4 cup	½ cup
ginger lemongrass paste	1 packet	2 packets
soy sauce*	1 tbs	2 tbs
sriracha	1 packet	2 packets
mayonnaise	1 medium packet	2 medium packets
shredded wombok	1 medium packet	1 large packet
mixed salad leaves	1 medium packet	1 large packet
crispy shallots	1 medium sachet	1 large sachet
*Pantry Items		

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2093kJ (500Cal)	495kJ (118Cal)
Protein (g)	9.8g	2.3g
Fat, total (g)	29.4g	6.9g
- saturated (g)	4.7g	1.1g
Carbohydrate (g)	59g	13.9g
- sugars (g)	16.6g	3.9g
Sodium (mg)	1170mg	276mg
Dietary Fibre (g)	6.2g	1.5g

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

- · Slice tomato into wedges.
- · Thinly slice **pear** into wedges.



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**. Transfer to a plate.



Make the dressing & assemble the salad

- In a small microwave-safe bowl, combine ginger lemongrass paste and a drizzle of **olive oil**. Microwave in **10 second** bursts, until fragrant.
- **SPICY!** Use less sriracha if you're sensitive to heat! Stir in the **soy sauce**, sriracha and mayonnaise, until combined.
- In a large bowl, combine shredded wombok, mixed salad leaves, pear and tomato. Add soy ginger dressing and toss to combine.



Finish & serve

- · Divide ginger wombok salad between bowls.
- · Top with veggie potstickers.
- Sprinkle over crispy shallots to serve. Enjoy!







Follow method above, cooking in batches if necessary.



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

