



Crispy Pork Gyoza & Corn Rice Bowl with Sesame Cucumber Salad

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 2848kJ (680Cal) | Protein 23.2g | Fat, total 38g- saturated 12g | Carbohydrate 66.2g - sugars 17.9g | Sodium 2348mg
The quantities provided above are averages only.

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Get ready

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)



Large Frying Pan



Microwave

From the pantry



Olive Oil



Salt & Pepper



Butter

From the cool pouch

	2P	4P
Pork & Chive Gyoza	1 pkt	2 pkts
Sesame Dressing	1 large pkt	2 large pkts

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.

1. Sizzle



Pork & Chive Gyoza



Sweetcorn



Microwave Basmati Rice

2. Toss



Cucumber



Mixed Salad Leaves



Sesame Dressing



Mixed Sesame Seeds



Soy Sauce Mix



Sweet Chili Sauce



Chili Flakes (Optional)

3. Serve



Crispy Shallots

- Heat **olive oil** in a frying pan over medium-high heat
- Cook **gyoza**, until starting to brown, **1-2 mins**. Add the **water** (1/4 cup for 2P / 1/2 cup for 4P). Cover tightly with foil or a lid
- Cook until water evaporates and **gyoza** are heated through, **4-5 mins**
- Meanwhile, drain corn. **Microwave rice** until steaming, **2-3 mins**. Stir **butter** (20g for 2P / 40g for 4P) and **corn** through rice. Season

- Chop **cucumber**
- In a bowl, combine **cucumber**, **salad**, **sesame dressing** and **sesame seeds** (reserve a pinch for garnish). Toss and season
- In a bowl, combine **soy sauce mix**, **sweet chilli sauce** and a pinch of **chilli flakes** (if using)

- In another bowl, combine sweet chilli mix and cooked gyoza, gently toss to coat
- Serve rice topped with pork gyoza and salad
- Sprinkle over **crispy shallots** and reserved sesame seeds



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