

Crispy Pork Gyoza & Corn Rice Bowl with Sesame Cucumber Salad

Box to plate: 15 mins

FRESH & FAST





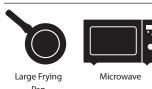
Get ready

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

fruit and veggies a wash.

You'll need

(along with the basics)



1. Sizzle



Pork & Chive

Gvoza





Sweetcorn

Basmati Rice

2. Toss





Leaves



Sesame Dressing











Chili Flakes (Optional)

3. Serve



Crispy Shallots

From the pantry



From the cool pouch

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

- 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

Cucumber

Mixed Sesame

Seeds

- 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

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.







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