



Crispy Pork Gyoza & Corn Rice Bowl with Japanese Salad

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Recipe Update

Unfortunately, this week's crispy shallots were in short supply, so we've replaced them with crushed peanuts. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Nutrition Per Serving: Energy 3028kJ (724Cal) | Protein 23.6g | Fat, total 35.6g - saturated 10.5g | Carbohydrate 81.3g - sugars 18.3g | Sodium 2650mg
The quantities provided above are averages only.

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2023 | WK18 | W



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
Japanese Style Dressing	2 pkts (60g)	4 pkts (120g)
Pickled Ginger	2 pkts	4 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



Microwavable Basmati Rice

2. Zap



Cucumber



Mixed Salad Leaves



Japanese Style Dressing



Pickled Ginger



Mixed Sesame Seeds



Soy Sauce Mix



Sweet Chili Sauce



Chili Flakes (Optional)

3. Serve



Crushed Peanuts

- Heat **olive oil** in a frying pan over medium-high heat
- Cook **gyoza**, until starting to brown, **1-2 mins**. Add the **water** (¼ cup for 2P / ½ cup for 4P). Cover tightly with foil or a lid
- Cook until water has evaporated, tender and 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 leaves**, **Japanese dressing**, **pickled ginger** 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)

- To bowl with **sweet chilli mix**, add cooked **gyoza**, tossing to coat
- Serve **rice** topped with **gyoza** and **salad**
- Sprinkle over **crushed peanuts** and reserved **sesame seeds**



Rate your recipe

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