



# Ginger Prawns & Vermicelli Noodle Salad with Crispy Shallots

**FRESH & FAST**

Box to plate: 15 mins

Eat Me First

Grab your  
Fresh & Fast  
Meal Kit



## Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

**Nutrition Per Serving:** Energy 2166kJ (517Cal) | Protein 21.3g | Fat, total 22.7g - saturated 4.5g | Carbohydrate 76g - sugars 60.4g | Sodium 3041mg  
**Calorie smart** | The quantities provided above are averages only.

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2022 | WK05 | 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

## From the pantry



Olive Oil



Salt & Pepper

## From the cool pouch

	2P	4P
<b>Prawns</b>	<b>1 pkt</b> (200g)	<b>2 pkts</b> (400g)
<b>Ginger Paste</b>	<b>1 medium pkt</b>	<b>1 large pkt</b>
<b>Sesame Dressing</b>	<b>1 pkt</b> (60g)	<b>2 pkts</b> (120g)
<b>Fish Sauce &amp; Rice Vinegar Mix</b>	<b>1 pkt</b> (20g)	<b>1 pkt</b> (40g)

## Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](http://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## 1. Boil



Vermicelli Noodles



Mint



Celery



Cucumber

## 2. Sizzle



Prawns



Ginger Paste



Soy-Ginger Stir-Fry Sauce

## 3. Toss



Baby Spinach Leaves



Crunchy Fried Noodles



Sesame Dressing



Fish Sauce & Rice Vinegar Mix



Crispy Shallots

- Boil the kettle
- In a heatproof bowl, place **vermicelli noodles**, cover with **boiling water** and set aside until tender, **5-7 mins**. Drain
- Pick **mint** leaves. Slice **celery**. Roughly chop **cucumber** and **mint** leaves

- Heat **olive oil** in a frying pan over high heat
- Cook **prawns** until pink, **3 mins**. Stir in **ginger paste**, **1 min**
- Add **soy-ginger sauce**, tossing to combine, **30 seconds**

- In a bowl, combine **vermicelli noodles**, **celery**, **cucumber**, **mint**, **spinach**, **crunchy noodles**, **sesame dressing** and **fish sauce & rice vinegar mix**. Season
- Plate up **noodle salad**. Top with **prawns** and **pan sauce**
- Sprinkle with **crispy shallots** to serve

