

Ginger Prawns & Vermicelli Noodle Salad with Crispy Shallots

Box to plate: 15 mins

Eat Me First

Grab your Fresh & Fast Meal Kit



FRESH & FAST

Get ready

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

You'll also need to give your fruit and

You'll need

(along with the basics)



From the pantry

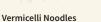


From the cool pouch

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

1. Boil







2. Sizzle





Ginger Paste



Stir-Fry Sauce

Baby Spinach

Leaves



3. Toss



Fish Sauce & Rice Vinegar Mix



Crispy Shallots



Boil the kettle

Celery

- 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

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.





