



Prawn Wontons & Hoisin Veggie Noodles

with Crispy Shallots & Sweet Chilli Sauce

TAKEAWAY FAVES

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Carrot



Pea Pods



Sweet Chilli Sauce



Oyster Sauce



Egg Noodles



Crispy Shallots



Hoisin Sauce



Prawn & Chive Wontons



Ginger Paste



Prawn & Chive Wontons

Prep in: 25-35 mins
Ready in: 30-40 mins

All you need is a pot and pan to create an Asian fusion dish all from the comfort of your own kitchen. Slurp up the egg noodles that are oozing with hoisin flavours in every bite and then dive into the wontons which are our fave; prawn and chive. You will be at the bottom of the bowl in no time.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Rice Wine Vinegar, Soy Sauce

Before you start

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 will need

Large frying pan · Medium saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
pea pods	1 small bag	1 medium bag
rice wine vinegar*	1 tbs	2 tbs
sweet chilli sauce	1 medium packet	2 medium packets
hoisin sauce	1 packet	2 packets
oyster sauce	1 packet (50g)	1 packet (100g)
soy sauce*	1 tbs	2 tbs
prawn & chive wontons	1 packet	2 packets
water*	¼ cup	½ cup
egg noodles	1 medium packet	2 medium packets
ginger paste	1 medium packet	1 large packet
crispy shallots	1 medium packet	1 large packet
prawn & chive wontons**	1 packets	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3138kJ (750Cal)	705kJ (168Cal)
Protein (g)	22.5g	5.1g
Fat, total (g)	17.8g	4g
- saturated (g)	3.9g	0.9g
Carbohydrate (g)	131.5g	29.6g
- sugars (g)	43.1g	9.7g
Sodium (mg)	3658mg	822mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4110kJ (982Cal)	727kJ (174Cal)
Protein (g)	33.9g	6g
Fat, total (g)	24.7g	4.4g
- saturated (g)	5g	0.9g
Carbohydrate (g)	162.8g	28.8g
- sugars (g)	45.8g	8.1g
Sodium (mg)	4148mg	734mg

The quantities provided above are averages only.

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.

We're here to help!

Scan here if you have any questions or concerns

2022 | CW49



Get prepped

- Boil the kettle.
- Thinly slice **carrot** into half-moons. Trim and roughly chop **pea pods**.
- In a small bowl, combine the **rice wine vinegar** and 1/2 the **sweet chilli sauce**.
- In another small bowl, combine **hoisin sauce**, **oyster sauce**, remaining **sweet chilli sauce** and the **soy sauce**.



Cook the veggies

- Return frying pan to high heat with a drizzle of **olive oil**. Cook **carrot** and **pea pods**, stirring, until tender, **4-5 minutes**.
- Add **ginger paste** and cook until fragrant, **1 minute**. Remove from heat.



Cook the wontons

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- When oil is hot, add **prawn and chive wontons**, flat-side down, in a single layer. Cook until starting to brown, **1-2 minutes**.
- Add the **water** (watch out, it may spatter!) and cover with foil or a lid.
- Cook until the water has evaporated and wontons are tender and softened, **4-5 minutes**. Transfer to a bowl and cover to keep warm.

Custom Recipe: If you've doubled your wontons, cook wontons in batches for best results.



Add the sauce

- To veggies, add **noodles** and **hoisin mixture**, toss to combine and season to taste.



Cook the noodles

- While wontons are cooking, half-fill a medium saucepan with boiling water.
- Cook **egg noodles** over medium-high heat, stirring occasionally with a fork to separate, until tender, **4-5 minutes**. Drain, rinse and set aside.



Serve up

- Divide hoisin veggie noodles between bowls.
- Top with prawn wontons. Pour rice wine vinegar and sweet chilli sauce over wontons.
- Sprinkle over **crispy shallots**. Enjoy!

Rate your recipe

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