

Thai Beef Vermicelli & Wombok Salad with Sesame Dressing

Grab your Fresh & Fast Meal Kit

FRESH & FAST

Box to plate: 15 mins



Get ready

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

You'll need

(along with the basics)



From the pantry



From the cool pouch

	2P	4P
Beef Strips	1 small pkt	1 mediun pkt
Sichuan Garlic Paste	1 pkt	2 pkts
Shredded Wombok	1 medium bag	1 large bag
Sesame Dressing	2 large pkts	4 large pkts

1. Boil



Vermicelli Noodles

Asian Greens



Cucumber

- Place **noodles** in a heatproof bowl. Cover with boiled water. Soak until
- Meanwhile, pick mint leaves. Chop Asian greens. Slice cucumber and

2. Sizzle





• Heat a drizzle of olive oil in a frying

• Cook beef and Asian greens until

browned and cooked through,

• Stir in Sichuan garlic paste until

heated through, 30 secs

pan over high heat

2-3 mins

Paste

3. Toss





Shredded Wombok

Sesame Dressing





Sweet Chill Sauce

Roasted Peanuts

• In a bowl, toss noodles, cucumber, wombok, mint, sesame dressing, sweet chilli sauce and a drizzle of oil.

Season to taste

- Top noodle salad with beef
- Sprinkle with **peanuts** to serve

· Boil kettle

- tender, 3-4 mins
- mint
- Drain cooked noodles, then rinse







Rate your recipe Our Culinary team is waiting for your feedback! Let them know what you thought: hellofresh.com.au/rate

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.