



Gochujang Glazed Veggie Gyozas

with Sesame Fries, Crispy Onions and Pickled Slaw Salad

Classic 35-40 Minutes • Very Hot • Veggie

21



Potatoes



Roasted White Sesame Seeds



Rice Vinegar



Coleslaw Mix



Vegetable Gyoza



Gochujang Paste



Baby Leaf Mix



Mayonnaise



Crispy Onions

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil, Honey

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep. Ingredients in **red** are hot!

Cooking tools

Baking tray, bowl, frying pan, and lid.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Roasted White Sesame Seeds 3	5g	7g	10g
Rice Vinegar	15ml	22ml	30ml
Coleslaw Mix**	120g	180g	240g
Vegetable Gyoza** 11 13 14	1 pack	1½ packs	2 packs
Gochujang Paste 11	30g	50g	60g
Baby Leaf Mix**	20g	50g	50g
Mayonnaise 8 9	64g	96g	128g
Crispy Onions 13	1 sachet	1½ sachets	2 sachets
Pantry	2P	3P	4P
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Honey*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2554 /610	540 /129
Fat (g)	23.7	5.0
Sat. Fat (g)	3.7	0.8
Carbohydrate (g)	87.7	18.5
Sugars (g)	21.0	4.4
Protein (g)	13.6	2.9
Salt (g)	2.61	0.55

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

3 Sesame **8** Egg **9** Mustard **11** Soya **13** Cereals containing gluten **14** Sulphites


Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

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Cook the Chips

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, sprinkle over the **sesame seeds**, then toss to coat. Spread out in a single layer. **TIP: Use two baking trays if necessary.**

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



Now for the Glaze

Once the **gyozas** are ready, remove the pan from the heat, remove the lid and drizzle over the **gochujang paste** and **honey** (see pantry for amount).

Turn the **gyozas** so they're nicely coated in the **glaze**.



Get Dressed

Meanwhile, in a large bowl, combine the **rice vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper**.

Add the **coleslaw mix**, toss together, then set aside.



Make your Slaw

Just before you're ready to serve, add the **baby leaf mix** to the **coleslaw** and toss together.



Gyoza Time

About 10 mins before the **chips** are ready, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **gyozas** and fry until golden on the bottom, 2-3 mins.

Reduce the heat to medium-low, add **1 tbsp** of **water** to the pan and immediately cover with a lid or some foil.

Cook until the **gyozas** are piping hot, 3-4 mins.



Serve Up

When everything's ready, transfer the **gyozas** to your plates. Drizzle over some of the **mayo** and sprinkle on the **crispy onions**.

Serve with the **slaw salad** and **sesame chips**, along with the remaining **mayo** for dipping.

Enjoy!