

Gochujang Glazed Veggie Gyozas with Sesame Fries, Crispy Onions and Pickled Slaw Salad



Classic 35-40 Minutes · Very Hot · Veggie







Potatoes







Rice Vinegar









Coleslaw Mix

Gochujang Paste

Vegetable Gyoza



Baby Leaf Mix







Crispy Onions

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

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	Per serving	Per 100g
for uncooked ingredient	473g	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

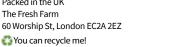
Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containinggluten and sulphites.

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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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.



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.



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.



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.



Make your Slaw

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



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!