



Thai Style Sweet Chilli Glazed Spring Rolls

with Mayo Drizzle and Spring Onions

Special Sides 15-20 Minutes • **Very hot** • Veggie

21A

Find all your unchilled Market items in bag A.



Vegetable Spring Rolls



Red Chilli



Spring Onion



Thai Style Spice Blend



Sweet Chilli Sauce



Mayonnaise

Pantry Items
Olive Oil, Salt

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 and frying pan.

Ingredients

Ingredients	Quantity
Vegetable Spring Rolls** 11) 13)	4
Red Chilli**	1
Spring Onion**	2
Thai Style Spice Blend 3)	1 sachet
Sweet Chilli Sauce	32g
Mayonnaise 8) 9)	32g

Pantry	Quantity
Olive Oil*	½ tbsp
Salt*	¼ tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	167g	100g
Energy (kJ/kcal)	1267 /303	759 /181
Fat (g)	16.5	9.9
Sat. Fat (g)	1.3	0.8
Carbohydrate (g)	34.2	20.5
Sugars (g)	8.3	4.9
Protein (g)	3.8	2.2
Salt (g)	2.16	1.29

*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

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, **mollusc**, 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. Be careful when adding water to hot pans while cooking.

Contact

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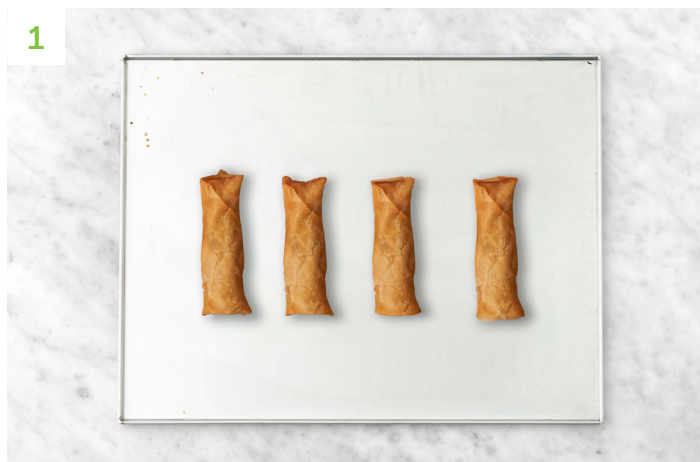
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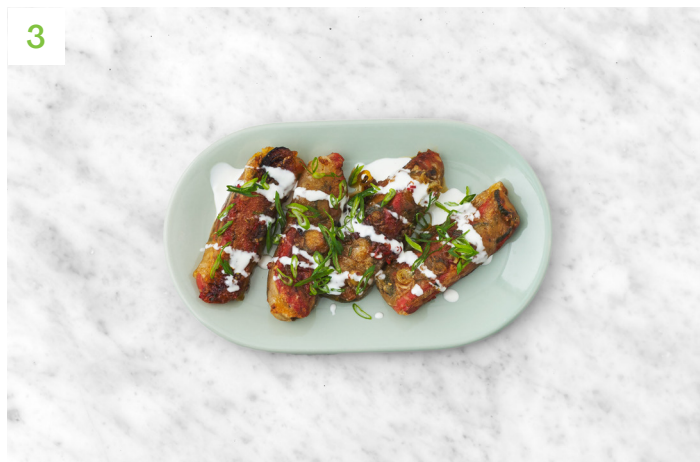
1



2



3



Roll with It

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

b) Remove the **spring rolls** from the packing and pop onto a baking tray.

c) Once the oven is hot, bake on the middle shelf until golden and piping hot, 12-14 mins.

Bring on the Flavour

a) Meanwhile, halve the **chilli** lengthways, deseed, then thinly slice (prepare less if you'd prefer things milder).

b) Trim and thinly slice the **spring onions**.

c) When the **spring rolls** have 3 mins left in the oven, heat the **olive oil** (see pantry for amount) in a large frying pan on medium heat.

d) Add the **chilli**, **Thai style spice blend**, **three quarters** of the **spring onions** and the **salt** (see pantry for amount). Fry until fragrant, 1-2 mins.

Glaze and Serve

a) Add the **baked spring rolls** and **sweet chilli sauce** to the pan. Gently toss until the **sweet chilli sauce** is slightly thickened and the **spring rolls** are coated, 1 min.

b) Transfer the **sweet chilli glazed spring rolls** to your serving platter and drizzle over the **mayo**.

c) Sprinkle over the remaining **spring onions** to finish.

Enjoy!