



Chinese Style Salt & Pepper Chips Side Dish with Hoisin Mayo

Matchday Bites

30-35 Minutes • Mild Spice • 1 of your 5 a day • Veggie

3A

Find all your unchilled Market items in bag A.



Potatoes



Chinese Five Spice



Hoisin Sauce



Bell Pepper



Spring Onion



Garlic Clove

Pantry Items

Oil, Salt, Pepper, Mayonnaise

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, garlic press and frying pan.

Ingredients

Ingredients	Quantity
Potatoes	450g
Chinese Five Spice	1 sachet
Hoisin Sauce 11)	32g
Bell Pepper***	1
Spring Onion**	2
Garlic Clove**	1

Pantry	Quantity
Mayonnaise*	2 tbsp

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red, orange or green to guarantee you get the best quality pepper.

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	346g	100g
Energy (kJ/kcal)	1410 /337	408 /98
Fat (g)	10.6	3.1
Sat. Fat (g)	0.8	0.2
Carbohydrate (g)	56.5	16.3
Sugars (g)	12.0	3.5
Protein (g)	6.4	1.9
Salt (g)	0.95	0.28

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

Allergens

11) Soya

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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1



Bake the Chips

- Preheat the 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**, sprinkle over the **Chinese Five Spice** and season with **salt** and **pepper**. Toss to coat, then 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.

2



Bring on the Veg

- Meanwhile, combine in a small bowl the **hoisin** and **mayonnaise** (see pantry for amount).
- Halve the **bell pepper** and discard the core and seeds. Chop into 1cm chunks. Trim the **spring onion** and thinly slice on an angle. Grate the **garlic** (or use a garlic press).
- Heat a drizzle of **oil** in a large frying pan on high heat. Once hot, add the **bell pepper** and fry until just soft, 7-8 mins. Continue to stir while it cooks.
- Add the **garlic** and fry for 1 min more. Transfer to a bowl and cover to keep warm.

3



Finish and Serve

- Once the **chips** are cooked, plate them in a serving bowl.
- Top with the **pepper** and **spring onion**.
- Drizzle over the **hoisin mayo**.
- Finish with a pinch of **salt** and **pepper**.

Enjoy!