



Dan Dan Style Pork Noodles and Glazed Gyozas

with Smacked Cucumber Salad

Street Food 20-25 Minutes • Mild Spice • 1 of your 5 a day

31



Vegetable Gyoza



Tenderstem® Broccoli



British Pork Mince



Garlic Clove



Egg Noodle Nest



Mini Cucumber



Soy Sauce



Sesame Oil



Sambal Paste



Cashew Butter



Sweet Chilli Sauce



Spring Onion

Pantry Items

Oil, Salt, Pepper, Sugar

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, frying pan, kettle, garlic press, saucepan, sieve, rolling pin and bowl.

Ingredients

Ingredients	2P	3P	4P
Vegetable Gyoza** 11) 13) 14)	1 pack	1½ packs	2 packs
Tenderstem® Broccoli**	80g	150g	160g
British Pork Mince**	240g	360g	480g
Garlic Clove**	2	3	4
Egg Noodle Nest 8) 13)	125g	187g	250g
Mini Cucumber**	3	4	6
Soy Sauce 11) 13)	40ml	50ml	80ml
Sesame Oil 3)	20ml	30ml	40ml
Sambal Paste	15g	22g	30g
Cashew Butter 2)	30g	45g	60g
Sweet Chilli Sauce	96g	160g	192g
Spring Onion**	1	2	2
Pantry	2P	3P	4P
Sugar*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	150ml	225ml	300ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	586g	100g
Energy (kJ/kcal)	4461/1066	762/182
Fat (g)	51.2	8.7
Sat. Fat (g)	13.7	2.3
Carbohydrate (g)	102.1	17.4
Sugars (g)	30.3	5.2
Protein (g)	46.9	8.0
Salt (g)	6.70	1.14

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

2) Nuts **3)** Sesame **8)** Egg **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, 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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Bake the Gyozas

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

Pop the **gyozas** onto a baking tray and drizzle with **oil**.

Toss to coat.

Bake on the top shelf of your oven until golden, 15-18 mins. Turn halfway through.

Meanwhile, cut the **Tenderstem® broccoli** into thirds.



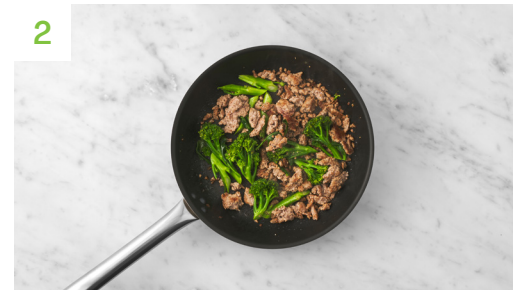
Sauce Time

In a medium bowl, combine the **sugar** (see pantry for amount) with **half** the **sesame oil** and a **third** of the **soy sauce**. Season with **salt** and **pepper**. Stir through the **smacked cucumber** and set aside.

When the **pork** is browned, stir in the **garlic** and fry until fragrant, 1 min.

Mix in the remaining **soy sauce**, remaining **sesame oil**, the **sambal paste** (add less if you'd prefer things milder), **cashew butter**, **half** the **sweet chilli sauce** and the **water for the sauce** (see pantry for amount).

Bring to the boil, then reduce the heat and simmer until thickened, 3-4 mins.



Get Frying

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **pork mince** and **broccoli**. Fry until the **mince** has browned, 5-6 mins. Use a spoon to break it up as it cooks.

When the **mince** has browned, drain and discard any excess fat. Season with **salt** and **pepper**.

IMPORTANT: Wash your hands and equipment after handling raw mince. It's cooked when no longer pink in the middle.



All Together Now

Meanwhile, trim and thinly slice the **spring onion**.

Stir the **cooked noodles** into your **dan dan sauce**. Add a splash of **water** if it's a little too thick. Taste and season with **salt** and **pepper** if needed.

When the **gyozas** are ready, drizzle over the remaining **sweet chilli sauce** to glaze them.



Boil the Noodles

While the **mince** browns, boil a full kettle. Peel and grate the **garlic** (or use a garlic press).

Pour the **boiled water** into a medium saucepan with **½ tsp salt** and bring to a boil. Add the **noodles** and cook until tender, 4 mins.

Once cooked, drain in a sieve and run under **cold water** to stop them sticking together.

Meanwhile, trim the **cucumber**, then pop onto a board and use a rolling pin to gently smack it a few times until split. Cut into roughly 2cm chunks.



Serve Up

Share the **dan dan style noodles** between your bowls.

Garnish with the **spring onion**.

Drain the excess liquid from the **smacked cucumber salad** and serve on the side with the **glazed gyozas**.

Enjoy!