



## INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs  
Ginger



4 oz | 8 oz  
Edamame  
Contains: Soy



4 oz | 8 oz  
Coleslaw Mix



5 tsp | 10 tsp  
Rice Wine  
Vinegar



1 | 2  
Crispy Fried  
Onions  
Contains: Wheat



1 | 2  
Microwavable  
Rice



2 | 4  
Scallions



4 oz | 8 oz  
Shredded Carrots



1.5 oz | 3 oz  
Sesame Dressing  
Contains: Sesame,  
Soy, Wheat



½ oz | 1 oz  
Sliced Almonds  
Contains: Tree Nuts

# GINGERY EDAMAME & CABBAGE RICE SALAD

with Sesame Dressing, Almonds & Crispy Onions



✓ READY, SET,  
LUNCH!



ANY ISSUES WITH  
YOUR ORDER?  
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GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 610



### BUST OUT

- 2 Large bowls • Kosher salt
- Plastic wrap • Black pepper
- Olive oil (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)

### NUTTY BUDDY

For a boost of flavor and crunch, toast the almonds in a small dry pan over medium-high heat until golden and fragrant.

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## GINGERY EDAMAME & CABBAGE RICE SALAD

with Sesame Dressing, Almonds & Crispy Onions

### INSTRUCTIONS

- **Wash and dry produce.**
- Massage **rice** in package to break up grains. Peel and mince or grate **ginger**.
- In a large microwave-safe bowl, combine **rice**, **edamame**, **ginger**, and a **drizzle of olive oil**. Cover with plastic wrap and microwave until warmed through, 2-3 minutes.
- Meanwhile, trim and thinly slice **scallions**.
- Once **rice mixture** is warmed through, immediately remove plastic wrap and stir, breaking up the rice as it cools.
- In a second large bowl, combine **coleslaw mix**, **shredded carrots**, **scallions**, **vinegar**, **sesame dressing**, ¼ tsp sugar (½ tsp for 4 servings), and a **pinch of salt**.
- Add **rice mixture** to **cabbage mixture**; toss to combine. Taste and season with **salt** and **pepper** if desired.
- Divide **edamame and cabbage rice** between bowls; top with **crispy onions** and **almonds**. Serve.