



CHICKEN GYOZA IN A SHOYU-STYLE BROTH

with Carrots, Peas, Bok Choy & Napa Cabbage

INGREDIENTS

4 PERSON | 8 PERSON



2 | 4
Scallions



1 Thumb | 2 Thumbs
Ginger



1 TBSP | 2 TBSP
Sesame Oil
Contains: Sesame



1 tsp | 2 tsp
Garlic Powder



4 TBSP | 8 TBSP
Soy Sauce
Contains: Soy, Wheat



2 | 4
Pork Ramen Stock
Concentrates



3 | 6
Veggie Stock
Concentrates



4 oz | 8 oz
Shredded Carrots



4 oz | 8 oz
Peas



4 oz | 8 oz
Bok Choy and
Napa Cabbage



2 | 4
Sesame Ginger
Chicken Gyoza
Contains: Sesame,
Soy, Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
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HELLO

BIG BATCH

This hearty crowd-pleaser feeds double the folks—perfect for a family dinner + leftovers!

Flip over to learn what to do with any extra helpings.



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 350



FLAVOR SAVOR

Refrigerate any leftover soup in an airtight container. To reheat, transfer soup to a microwave-safe bowl and heat until warmed through, 2-3 minutes.

BUST OUT

- Large pot
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 tsp)

MORE IS MORE

If you ordered 12 servings, simply triple the amounts in the 4-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **ginger**.



3 FINISH SOUP

- Once broth is boiling, carefully add **carrots, peas, bok choy and napa cabbage**, and **gyoza*** (reserve **gyoza sauce for serving**); stir to combine. Return to a boil and cook, stirring occasionally, until veggies are tender and gyoza are warmed through, 5-6 minutes.



2 START SOUP

- Heat **sesame oil** and a **drizzle of oil** in a large pot over medium-high heat. Add **scallion whites** and **ginger**; cook, stirring, until scallion whites begin to brown, 30-60 seconds.
- Add **garlic powder** and cook, stirring, until fragrant, 10-15 seconds.
- Stir in **5 cups water, soy sauce, ramen stock concentrates, veggie stock concentrates, and 1 tsp sugar** (8 cups water and 2 tsp sugar for 8 servings). Bring to a boil. **TIP: Cover the pot to help broth boil faster.**



4 SERVE

- Serve **soup** family style or divide between bowls; garnish with **scallion greens** and **gyoza sauce** to taste (or **serve on the side**).

*Chicken Gyoza are fully cooked when internal temperature reaches 165°.