



SPICY THAI-STYLE VEGAN GRAIN SALAD

with Tomato, Cucumber, Scallions & Peanuts

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lime



1 | 2
Tomato



2 | 4
Scallions



1 oz | 2 oz
Peanuts
Contains: Peanuts



1 tsp | 2 tsp
Sriracha



2 oz | 4 oz
Mixed Greens



1 | 2
Wonton Strips
Contains: Wheat



1 | 2
Mini Cucumber



1 oz | 2 oz
Sweet Thai
Chili Sauce



1 | 2
Microwavable
Grain Blend
Contains: Wheat



5 tsp | 10 tsp
Rice Wine Vinegar



1 | 2
Crispy Fried Onions
Contains: Wheat



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WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

HELLO

CRISPY FRIED ONIONS

Sprinkle atop rice bowls for crunch and allium-azing flavor!



PREP: 10 MIN | COOK: 20 MIN | CALORIES: 690



SPICE, SPICE, BABY

Not a fan of spicy food? Can't get enough heat? Add as much or as little Sriracha as you like—after all, you're the chef!

BUST OUT

- Small pan
- Whisk
- Large bowl
- Kosher Salt
- Black Pepper
- Olive Oil

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

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1 WARM GRAINS

- Massage **grain blend** in package to separate grains; partially open package. Microwave until warmed through, 1½-2 minutes.
- Spread grain blend out on a plate to cool slightly.



2 PREP

- **Wash and dry produce.**
- Quarter **lime**. Trim and halve **cucumber** lengthwise; cut crosswise into ½-inch-thick half-moons. Quarter **tomato** lengthwise; slice into ¼-inch-thick quarter-moons. Trim and thinly slice **scallions**.



3 TOAST PEANUTS

- Crush **peanuts** in their bag (use a **rolling pin or a heavy pan**).
- Heat a small dry pan over medium-high heat. Add peanuts and cook, stirring occasionally, until golden and fragrant, 2-3 minutes. Turn off heat; transfer to plate with **grain blend**.



4 MIX VINAIGRETTE

- Meanwhile, in a large bowl, whisk together **vinegar**, **chili sauce**, **2 TBSP olive oil**, a **squeeze of lime juice**, and as much **Sriracha** as you like (for 4 servings, use 4 TBSP olive oil and a big squeeze of lime juice).



5 TOSS GRAIN SALAD

- To bowl with **dressing**, add **mixed greens**, **cucumber**, **tomato**, **scallions**, **grains** and **peanuts**, **half the crispy onions**, **half the wonton strips**, **salt**, and **pepper**. Taste and season with more **salt** and **pepper** and a **squeeze of lime juice** if desired.



6 SERVE

- Divide **grain salad** between shallow bowls; top with **remaining crispy onions** and **remaining wonton strips**. Serve with **remaining lime wedges** on the side.