



SESAME CHICKEN GYOZA & RED CABBAGE SALAD

with Cucumbers, Sweet Soy Glaze & Cilantro

15-MINUTE MEALS

Tasty three-step recipes with minimal prep and cleanup that come together in a flash—save time while eating well!



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CALORIES: 400

BUST OUT 2 PERSON | 4 PERSON

- Air fryer
- Large bowl

- Kosher Salt
- Black Pepper

- Nonstick Cooking Spray

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.

1 COOK GYOZA



1 | 2
Sesame Ginger
Chicken Gyoza
Contains: Soy, Wheat,
Sesame

2 PREP & MAKE SALAD



2 | 4
Mini Cucumbers



¼ oz | ½ oz
Cilantro



4 oz | 8 oz
Red Cabbage
and Carrot Mix



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Soy,
Wheat, Sesame



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame

3 FINISH & SERVE



½ oz | 1 oz
Peanuts
Contains: Peanuts



1 tsp | 2 tsp
Sriracha

- Preheat air fryer to 375 degrees. Spray bottom of air fryer basket with **nonstick cooking spray**. Place **gyoza** in a single layer in air fryer basket (**reserve gyoza sauce packet for use in Step 2**). Lightly spray gyoza with **nonstick cooking spray**. Air fry gyoza until lightly browned and warmed through, 5-6 minutes. (**For 4 servings, you may need to cook in batches depending on the size of your air fryer.**)
- **PAN FRYING ALTERNATIVE:** Heat **1 TBSP cooking oil** in a large pan over high heat. Add **gyoza**, flat sides down, and **½ cup water** (½ cup for 4) to pan (be careful of splatter!); cover and bring to a boil. Reduce heat to medium and cook until water has evaporated and bottoms of gyoza are crispy, 5-6 minutes.

- Meanwhile, **wash and dry produce**.
- Halve **cucumbers** lengthwise; slice into ½-inch-thick half-moons. Tear or roughly chop **cilantro leaves and stems**.
- In a large bowl, combine cucumbers, **cabbage and carrot mix**, **sweet soy glaze**, **gyoza sauce**, **sesame seeds**, and half the cilantro. Season with **salt** and **pepper**. Toss to combine.

- Crush **peanuts** in their package (**we used a rolling pin!**). Transfer **gyoza** to bowl with **salad**; toss to combine.
- Divide **gyoza salad** between bowls. Garnish with peanuts, **remaining cilantro**, and **Sriracha** to taste. Serve.



*Poultry is fully cooked when internal temperature reaches 165°.