



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Edamame
Contains: Soy



1 | 2
Baby Lettuce



2 | 4
Scallions



1 | 2
Mandarin Orange



1.15 oz | 2.3 oz
Peanut Butter
Contains: Peanuts



3 oz | 6 oz
Sesame Dressing
Contains: Sesame,
Soy, Wheat



1 tsp | 1 tsp
Chili Flakes



4 oz | 8 oz
Shredded Red
Cabbage



4 oz | 8 oz
Shredded
Carrots



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame

EDAMAME & MANDARIN ORANGE CRUNCH SALAD

with Spicy Sesame-Peanut Dressing



**✓ READY, SET,
LUNCH!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 10 MIN | CALORIES: 460



BUST OUT

- Small bowl
- Large bowl
- Whisk
- Kosher salt
- Black pepper

WHY DRY?

Thoroughly drying the lettuce helps the dressing coat the salad, rather than sliding off into the bowl.

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EDAMAME & MANDARIN ORANGE CRUNCH SALAD

with Spicy Sesame-Peanut Dressing

INSTRUCTIONS

- **Wash and dry produce.**
- Place **edamame** in a small microwave-safe bowl and microwave until warm and slightly tender, 30-60 seconds.
- Trim and discard root end from **lettuce**; chop leaves into bite-size pieces. Thinly slice **scallions**, separating whites from greens. Peel and separate **mandarin** into segments; halve each segment crosswise.
- In a large bowl, whisk together **peanut butter**, **sesame dressing**, and as many **chili flakes** as you like. (TIP: Knead peanut butter packet before opening to make whisking easier.) Add **water** 1 tsp at a time until dressing reaches a drizzling consistency.
- Add **lettuce**, **cabbage**, **carrots**, **scallion whites**, and **three-quarters of the mandarin pieces**; toss to coat. Taste and season with **salt and pepper**.
- Divide **salad** between bowls. Top with **edamame**, **sesame seeds**, **scallion greens**, and **remaining mandarin pieces**. Serve.