



# PORK DIY DUMPLINGS

with Quick-Pickled Slaw and Soy Dipping Sauce



## HELLO WONTON WRAPPERS

Because everything's better in a petite package

**PREP: 20 MIN** | **TOTAL: 50 MIN** | **CALORIES: 830**



Garlic



Red Cabbage



Shredded Carrots



Ground Pork



Wonton Wrappers  
(Contains: Wheat, Egg)



Ginger



Scallions



White Wine  
Vinegar



Soy Sauce  
(Contains: Soy)



Sesame Oil



## START STRONG

If the wrappers rip during folding, that's absolutely OK. We sent extra, so just try, try again.

## BUST OUT

- Peeler
- Paper towel
- Large bowl
- Large pan
- Medium bowl
- 2 Small bowls
- Sugar (4 tsp | 8 tsp)
- Oil (2 TBSP | 4 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- Ginger 1 Thumb | 1 Thumb
- Garlic 2 Cloves | 4 Cloves
- Scallions 2 | 4
- Red Cabbage 4 oz | 8 oz
- Shredded Carrots 4 oz | 8 oz
- White Wine Vinegar 2 TBSP | 4 TBSP
- Ground Pork 8 oz | 16 oz
- Sesame Oil 1 TBSP | 1 TBSP
- Soy Sauce 2 TBSP | 4 TBSP
- Wonton Wrappers 1 Pack | 1 Pack

## HELLO WINE



### PAIR WITH

Rogue Wave Mendocino County Pinot Noir, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREP

Wash and dry all produce. Peel and mince **ginger**. Mince or grate **garlic**. Trim, then thinly slice **scallions**, keeping greens and whites separate.



## 2 MAKE SLAW

In a large bowl, combine **cabbage**, **carrots**, **vinegar**, **1 tsp sugar**, and a large pinch of **salt**, tossing until thoroughly mixed. Set aside until rest of meal is ready. **TIP:** The longer slaw sits, the more flavorful it will be.



## 3 MAKE FILLING

In a medium bowl, combine **pork**, **ginger**, **garlic**, **scallion whites**, **1 tsp sesame oil**, and **1 tsp soy sauce** (we'll be using the rest later). Season with **salt** and **pepper**. Fill a small bowl with **water** and keep within reach.



## 4 WRAP DUMPLINGS

Place a **wonton wrapper** on a dry, clean surface. Place 1 tsp of **filling** in center of wrapper. Dip your fingers in water, then use them to moisten 2 adjacent edges of wrapper. Fold diagonally so that dry edges meet wet edges, forming a triangle. Press edges with fingers to seal. Set aside under a damp paper towel and repeat until all of filling is used.



## 5 FRY DUMPLINGS

Heat a thin layer of **oil** in a large pan over medium-high heat (we used 2 TBSP). Add as many **dumplings** as can fit without crowding. Fry until crisp, about 1 minute per side. Remove from pan and repeat with remainder. Return all dumplings to pan, arranging in an even layer. Reduce heat to low and pour in **¼ cup water**. Cover and let steam until wrappers are translucent, 4-6 minutes. Uncover, increase heat to medium-high, and evaporate water, about 2 minutes.



## 6 MAKE SAUCE AND SERVE

While dumplings cook, whisk remaining **sesame oil**, remaining **soy sauce**, **1 TBSP sugar**, and **scallion greens** in a small bowl until sugar dissolves. Divide **dumplings** between plates and serve with **slaw** on the side. Serve with **sauce** for dipping.

## DIP IN!

These dumplings are a slam dunk (in soy sauce).

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