



HANDMADE SOY-GINGER PORK & SHRIMP WONTONS

with Sesame Cucumber Salad & Umami Dipping Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Cucumber



2 | 4
Scallions



1 Thumb | 2 Thumbs
Ginger



1 Clove | 2 Cloves
Garlic



5 tsp | 10 tsp
Rice Wine Vinegar



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



10 oz | 20 oz
Shrimp
Contains: Shellfish



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Cornstarch



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



1 TBSP | 2 TBSP
Sesame Oil
Contains: Sesame



24 | 48
Wonton Wrappers
Contains: Wheat



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HELLO

WONTON

A small Chinese dumpling you'll fill with a mix of seasoned ground pork and chopped shrimp



PREP: 15 MIN | COOK: 65 MIN | CALORIES: 870



WONTONS 101

In Step 3, we recommend you cover the assembled wontons and remaining wrappers with a damp paper towel. Why? The edges of this tender dough can dry out, making the wrappers tricky to fill and the cooked wontons tough.

BUST OUT

- Medium bowl
- Large pan
- Paper towels
- Small bowl
- Large bowl
- Whisk
- Kosher salt
- Cooking oil (2 tsp | 4 tsp)
- Sugar (2½ tsp | 5 tsp)

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1 PREP & MAKE SALAD

- **Wash and dry produce.**
- Trim and halve **cucumber** lengthwise; cut crosswise into ½-inch-thick half-moons. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **ginger**. Peel and mince or grate **garlic**.
- In a medium bowl, combine cucumber, scallion greens, **vinegar**, **sesame seeds**, **½ tsp sugar (1 tsp for 4 servings)**, and a **big pinch of salt**. Set aside, stirring occasionally, until ready to serve.



4 COOK WONTONS

- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium heat. Add **wontons**, sealed sides up. Cook until bottoms are golden brown, 1-2 minutes.
- Carefully add **¾ cup water**, then cover with a tight-fitting lid. Steam until water has evaporated and wontons are cooked through, 6-7 minutes. (Depending on the size of your pan, you may need to cook wontons in batches, adding another large drizzle of oil and **¾ cup water between batches**.)



2 MAKE FILLING

- Rinse **shrimp*** under cold water; pat dry with paper towels. Cut into pea-size pieces.
- In a large bowl, combine shrimp, **pork***, **ginger**, **garlic**, **scallion whites**, **cornstarch**, **half the soy sauce**, **half the sesame oil**, **2 tsp sugar (4 tsp for 4 servings)**, and a **big pinch of salt**.



5 MIX DIPPING SAUCE

- Meanwhile, in a small bowl, whisk together **remaining sesame oil** and as much **remaining soy sauce** as you like (we used **1½ TBSP; 3 TBSP for 4 servings**).



3 ASSEMBLE WONTONS

- On a large, clean work surface, working one at a time, add **1 TBSP filling** to the center of each **wonton wrapper**, leaving a ¼-inch border around the edges. **TIP: Cover filled wontons and remaining wrappers with a damp paper towel as you work to keep them from drying out.**
- Lightly brush edges with water using your fingers. Bring two opposite corners together; pinch to seal. Repeat with remaining corners to form wontons. (Save any remaining filling for a stir-fry!)



6 SERVE

- Divide **wontons** and **cucumber salad** between plates. Serve with **dipping sauce** on the side.

*Shrimp are fully cooked when internal temperature reaches 145°.

*Ground Pork is fully cooked when internal temperature reaches 160°.