



Spicy Thai-Style Vegan Grain Salad

with Tomato, Cucumber, Scallions & Peanuts

Feel-Good Made Easy 20-25 Minutes · Calories: 690 · Protein: 12 g

Ingredients 2 Person | 4 Person



1 | 2
Lime



1 | 2
Tomato



2 | 4
Scallions



1 oz | 2 oz
Peanuts



1 tsp | 2 tsp
Sriracha



2 oz | 4 oz
Mixed Greens



1 | 2
Wonton Strips



1 | 2
Mini
Cucumber



1 oz | 2 oz
Sweet Thai
Chili Sauce



1 | 2
Microwavable
Grain Blend



5 tsp | 10 tsp
Rice Wine
Vinegar



1 | 2
Crispy Fried
Onions

Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.



Hello

Crispy Fried Onions

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

Before you start

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!

Cooking tools

small pan, large bowl, whisk

Pantry ingredients

kosher salt, black pepper, olive oil

Nutrition

Nutrients	per serving
Calories:	690
Total Fat:	34g
Saturated Fat:	8g
Sodium:	790mg
Total Carbohydrate:	82g
Dietary Fiber:	7g
Added Sugars:	10g
Protein:	12g

Allergens

peanuts (contains: peanuts), wonton strips (contains: wheat), crispy fried onions (contains: wheat)

Cook for YOUR Crowd

Our recipes are customizable!

Double Protein/Veggies? Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

Making 3 Servings? Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

Making 6 Servings? Just triple the 2-serving recipe—easy!

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



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.



Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to hellofresh.com/about/faq for safe cooking guidelines.

How was your meal?

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