

PORK WONTON MONEY BAGS

Plus Grapefruit Mimosas with Ginger Syrup



HELLO -

WONTON MONEY BAGS

Filled dumpling purses are a symbol of prosperity and luck for the new year to come.

PREP: 5 MIN TOTAL: 60 MIN

CALORIES: 200



Scallions

Ginger



Ground Pork

Panko Breadcrumbs

(Contains: Wheat)



Sriracha

Soy Sauce



Sesame Oil

(Contains: Wheat)



Lime



Grapefruits



Wonton Wrappers



Apricot Jam

COCKTAIL TOTAL: 10 MIN

START STRONG

This recipe includes ingredients for an appetizer as well as a cocktail. Make sure you've got a bottle of sparkling wine and plenty of frying oil on hand before getting started

BUST OUT

- Peeler
- 2 Small bowls
- Grater
- Baking sheet
- Medium bowl
- Large pot
- Oil for frying
- Slotted spoon

- Small pot
- Strainer
- Sugar (1/2 Cup | 1 Cup)
- Sparkling wine (1 bottle | 2 bottles)

INGREDIENTS

Ingredient 10-person | 20-person

- Scallions 2 | 4
- Ginger 2 | 4
- 10 oz | 20 oz Ground Pork
- Panko Breadcrumbs 1/4 Cup | 1/2 Cup
- Sriracha
- 3 tsp | 6 tsp

1 | 2

- Soy Sauce 1 TBSP | 2 TBSP
- Sesame Oil 1 TBSP | 2 TBSP
- Wonton Wrappers 1 Pack | 2 Packs
- Lime
- 2 oz | 4 oz Apricot Jam

Ingredient 5-person | 10-person

 Grapefruit 2 | 4

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PREP AND MAKE FILLING

Wash and dry all produce. Trim, then mince scallions. Peel 1 thumb ginger, then grate until you have 1 TBSP (save remainder for cocktail). Place pork, panko, scallions, grated ginger, 1 tsp sriracha (we sent more), soy sauce, sesame oil, and ½ tsp kosher salt in a medium bowl. Season with pepper. Mix to combine. Lightly moisten a few paper towels. Fill a small bowl with water.



MAKE SAUCE AND SERVE Halve lime. Stir together jam, remaining sriracha (to taste), 2 TBSP water, and a squeeze or two of lime in another small bowl. (TIP: Make sure to break up any larger lumps of jam.) Arrange wontons on a serving tray and serve with sauce for dipping.

CHEERS!



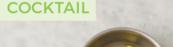
ASSEMBLE WONTONS

Place 6 wonton wrappers on a dry surface. Place 1 tsp filling in center of each. Wet your fingers with water in bowl, then dab edges of wrappers to moisten. Fold in corners of wrappers around filling, then press together to seal. Set aside on a baking sheet and cover with moist paper towels. Repeat with remaining wrappers and filling (you may have some wrappers left over).



FRY WONTONS

Heat a 2-inch layer of **oil** in a large, heavy-bottomed pot or Dutch oven over medium-high heat. Working in batches, carefully add wontons to oil and fry until golden brown and crisp, 3-4 minutes. (TIP: The oil should bubble when you add the wontons. If it doesn't, heat it up more.) Remove wontons from oil with a slotted spoon and set aside on a papertowel-lined tray.





MAKE SYRUP

Thinly slice remaining 1 thumb **ginger**, then place in a small pot along with ½ cup water and ½ cup sugar. Give it a stir, then bring to a boil over medium-high heat. Once sugar dissolves, remove from heat and set aside to cool, then strain, removing ginger slices. TIP: Save the ginger slices—ginger is a natural remedy for an upset stomach (and may come in handy tomorrow).



JUICE FRUIT AND SERVE

Halve **grapefruits**, then cut a thin round from one half. Cut round into 6 wedges and make a small slit at pointed end of each. Squeeze juice from remaining grapefruit halves into a measuring cup. Fill 4 or 5 champagne flutes with ¼ cup juice and 2 TBSP syrup each. Top with sparkling wine and garnish rims with grapefruit wedges.