



# DIM SUM PARTY PLATE

with Homemade Pork Dumplings, Sesame Green Beans, and Scallion Rice



**HELLO**  
**SESAME OIL**  
 This diverse, aromatic oil adds a distinct, nutty flavor to green beans, slaw, and dumpling sauce.

PREP: 15 MIN | TOTAL: 60 MIN | CALORIES: 1230



Ginger



Scallions



Sour Cream  
(Contains: Milk)



Sesame Oil



Shredded Red Cabbage



Ground Pork



Wonton Wrappers  
(Contains: Wheat)



Green Beans



Garlic



Mayonnaise  
(Contains: Eggs)



Sriracha



White Wine Vinegar



Shredded Carrots



Soy Sauce  
(Contains: Soy)



Jasmine Rice



Sesame Seeds



## START STRONG

To check if your oil is hot enough before cooking your dumplings, try adding just one. If it bubbles up immediately, you're good to go.

## BUST OUT

- Peeler
- 2 Medium bowls
- 2 Small bowls
- Paper towels
- Small pot
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (2 tsp + more for frying)
- Butter (1 TBSP | 1 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper
- Baking sheet
- Large pot
- Slotted spoon

## INGREDIENTS

Ingredient	2-person	4-person
• Ginger	1 Thumb	2 Thumbs
• Garlic	2 Cloves	4 Cloves
• Scallions		2   4
• Mayonnaise	2 TBSP	4 TBSP
• Sour Cream	2 TBSP	4 TBSP
• Sriracha	2 tsp	4 tsp
• Sesame Oil	1 TBSP	2 TBSP
• White Wine Vinegar	5 tsp	10 tsp
• Shredded Carrots	4 oz	8 oz
• Shredded Red Cabbage	4 oz	8 oz
• Ground Pork*	10 oz	20 oz
• Soy Sauce	2 TBSP	4 TBSP
• Wonton Wrappers	1 Package	2 Packages
• Jasmine Rice	½ Cup	1 Cup
• Green Beans	6 oz	12 oz
• Sesame Seeds	1 TBSP	2 TBSP

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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

# HelloFRESH



## 1 PREP AND MAKE SLAW

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Peel and mince **ginger**. Mince **garlic**. Trim and thinly slice **scallions**, separating whites from greens; mince whites. In a medium bowl, combine **mayonnaise**, **sour cream**, **sriracha** (to taste), **1 tsp sesame oil** (2 tsp for 4 servings), and half the **vinegar**. Stir in **carrots**, **cabbage**, and a drizzle of **oil**; season with **salt** and **pepper**. In another medium bowl, combine **pork**, scallion whites, **2 tsp soy sauce**, half the ginger and garlic, salt, and pepper.



## 4 ROAST GREEN BEANS

Meanwhile, toss **green beans** on a baking sheet with a drizzle of **oil**, **salt**, and **pepper**. Roast on top rack until tender, 12-15 minutes. When done, remove from oven and toss with **sesame seeds** (to taste) and **1 tsp sesame oil** (2 tsp for 4 servings).



## 2 FORM DUMPLINGS

Fill a small bowl with **water**. Place **6 wonton wrappers** on a work surface (you'll work in batches). Spoon **1 heaping tsp pork mixture** into the center of each wrapper. Using your fingertips, wet edges of wrappers with water, then fold wrappers over filling. Press edges to seal. Set aside under a damp paper towel. Repeat process until you have 6-8 dumplings per person. **TIP:** If desired, cook extra filling until browned and cooked through, then toss with green beans in step 4.



## 5 COOK DUMPLINGS

While green beans roast, heat a ½-inch-layer of **oil** in a large heavy-bottomed pot over medium-high heat. Working in batches, carefully add **dumplings**. (**TIP:** The oil should bubble when you add the dumplings. If it doesn't, increase heat.) Fry until golden brown and crisp, 1-2 minutes per side. Carefully remove dumplings using a slotted spoon; set aside on a paper-towel-lined plate. Sprinkle with **salt**.



## 3 COOK RICE

Heat **1 TBSP butter** in a small pot over medium-high heat. Add remaining **garlic** and half the remaining **ginger**. Cook until fragrant, about 1 minute. Stir in **rice** and **¾ cup water** (1½ cups for 4 servings); bring to a boil. Once boiling, cover and reduce heat to low. Cook until rice is tender, about 15 minutes. Turn off heat; keep covered until ready to serve.



## 6 MAKE SAUCE AND SERVE

In a second small bowl, combine **½ tsp sugar** (1 tsp for 4 servings) with remaining **soy sauce**, **vinegar**, **ginger**, and **sesame oil**. Fluff **rice**; stir in **scallion greens** and season with **salt** and **pepper**. Divide **rice**, **dumplings**, **slaw**, and **green beans** between plates. Serve with sauce on the side for dipping.

## FRY YOUR BEST

Dumplings can also be steamed or boiled, but we love the light crunch that these provide!

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