



# 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

COCKTAIL | TOTAL: 10 MIN



Scallions



Ground Pork



Sriracha



Sesame Oil



Lime



Grapefruits



Ginger



Panko Breadcrumbs  
(Contains: Wheat)



Soy Sauce  
(Contains: Soy)



Wonton Wrappers  
(Contains: Wheat)



Apricot Jam

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

## COCKTAIL

- Small pot
- Sugar (½ Cup | 1 Cup)
- Sparkling wine (1 bottle | 2 bottles)
- Strainer

## INGREDIENTS

Ingredient 10-person | 20-person

- Scallions 2 | 4
- Ginger 2 | 4
- Ground Pork 10 oz | 20 oz
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Sriracha 3 tsp | 6 tsp
- Soy Sauce 1 TBSP | 2 TBSP
- Sesame Oil 1 TBSP | 2 TBSP
- Wonton Wrappers 1 Pack | 2 Packs
- Lime 1 | 2
- Apricot Jam 2 oz | 4 oz

## COCKTAIL

Ingredient 5-person | 10-person

- Grapefruit 2 | 4

Share your #HelloFreshPics with us!  
(800) 733-2414 HelloFresh.com  
hello@hellofresh.com



## APPETIZER



### 1 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**.



### 4 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!



### 2 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).



### 1 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).)



### 3 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 paper-towel-lined tray.



### 2 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.

WK 52 NJ-12