

Asian Style Smoked Salmon and Crunchy Veg Salad with Ginger, Sesame and Lime Dressing



Lunch 5 Minutes • 1 of your 5 a day









Ginger Puree









Sugar Snap Peas

Coleslaw Mix



Smoked Salmon

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Serving Bowl, Cutting Board and Knife.

Ingredients

	Quantity		
Ginger Puree	1 sachet		
Sesame Oil 3)	1 sachet		
Lime**	1/2		
Coleslaw Mix**	120g		
Rocket**	20g		
Sugar Snap Peas**	80g		
Smoked Salmon** 4)	40g		
*Not Included **Store in the Fridge			

Nutrition

	Per serving	Per 100g
for uncooked ingredient	170g	100g
Energy (kJ/kcal)	810/194	478/114
Fat (g)	14	8
Sat. Fat (g)	2	1
Carbohydrate (g)	10	6
Sugars (g)	5	3
Protein (g)	7	4
Salt (g)	1.13	0.67

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

3) Sesame 4) Fish

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Make the Dressing

- **a)** In your serving bowl (or a portable container if you aren't eating it straight away), mix together the **ginger puree** and **sesame oil**.
- **b)** Squeeze in some **lime** and stir to combine. This is your dressing. TIP: *If you aren't* eating lunch straight away, mix the dressing together and keep it in a separate container. Dress the salad just before eating.



Add the Veg

- a) Add the coleslaw mix and rocket to the bowl.
- b) Add the sugar snap peas.
- c) Toss the vegetables in the dressing to coat well.



Top and Eat

- a) Tear or cut the salmon slices into bite-size pieces.
- b) Top the crunchy veg salad with the salmon.
- c) Lunch is served.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.