Veg Gyoza with Gochujang Aioli

serves 2

Sides 10 – 15 mins • Extra spicy

ZA

Aioli

Gochujang Paste

Honey

Vegetable Gyoza

Sesame Oil

Green Beans

Pantry Items: Oil, Salt, Pepper, Water

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2025-W33

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Pan with lid

Ingredients

	Quantity
Aioli	1 sachet
Gochujang Paste	1 sachet
Honey	2 sachets
Vegetable Gyoza	10 unit
Sesame Oil	20 ml
Green Beans	100 g

Nutrition

	Per 100g
for uncooked ingredients	
Energy (kJ/kcal)	945.4 kJ/ 226 kcal
Fat (g)	15 g
Sat. Fat (g)	1.6 g
Carbohydrate (g)	17.7 g
Sugars (g)	5.6 g
Protein (g)	4.3 g
Salt (g)	1 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels.

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1

Fry the Gyoza

- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, add the **gyoza** and fry until golden on all sides, 4-6 mins. Turn carefully to avoid tearing.
- Add a splash of **water**, cover and cook for another 2-3 mins.
- Once cooked, remove from the pan and cover to keep warm.

2

Soften the Green Beans

- Meanwhile, place a pan over medium-high heat with a drizzle of **oil**.
- Trim the **green beans**.
- Once the pan is hot, add the **green beans** and fry until starting to char, 2-3 mins. Add the **sesame oil** and a splash of **water** and cover with a lid or some foil.
- Cook until tender, 4-5 mins. Remove the pan from the heat.
- Meanwhile, mix the **aioli**, **gochujang** and **honey** in a bowl.

3

Divide and Serve

- Divide the **gyoza** and **green beans** between plates.
- Serve with sauce alongside for dipping.

Enjoy!