

HaiSous Vietnamese Finishing Instructions

SHAREABLES

BUN CHA HANOI KIT

Bring the soup content to a boil in a pot or microwave for 2-3 minutes. For the pork rolls, you can microwave for 1 minute or in an air fryer for 2-3 minutes.

To Enjoy: Divide your noodles, into 2 bowls. Then divide the heated soup up over the noodles. Then add the lettuce, herbs, and pork & shrimp rolls.

WAGYU SUMMER ROLL KIT

Microwave steak for 1-2 minutes. Mix well to warm things up evenly.

GRILLED MEAT PLATTER

Reheat meat at 350° for 5-7 minutes. Make lettuce, noodle, herb, meat wraps, dip in unfiltered pineapple fish sauce and garlic nuoc cham and enjoy!

ENTREES

NOODLES

Microwave 2-3 minutes

FRIED RICE

Microwave 2-3 minutes

CURRY

Microwave 2 minutes

SMALL PLATES

WINGS

Preheat your air fryer. Add your wings & cook for 6 minutes. Make sure the wings aren't touching one another and are evenly spaced apart. Once fully reheated, toss in a bowl with the sauce and enjoy.

EGGPLANT

Microwave for 1 minute.

FRIED RICE

Microwave for 2-3 minutes. Or in a nonstick pan on medium heat, stir often to reheat the fried rice evenly.

SIDES

RICE

Place moist paper towel over rice and reheat in microwave for 1-2 minutes. Fluff with fork

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