



SWEET & SPICY PORK NOODLE STIR-FRY

with Bell Pepper, Cilantro & Peanuts

INGREDIENTS

2 PERSON | 4 PERSON



½ oz | 1 oz
Peanuts
Contains: Peanuts



2 | 4
Scallions



1 | 2
Green Bell Pepper



1 | 2
Lime



¼ oz | ½ oz
Cilantro



4.5 oz | 9 oz
Lo Mein Noodles
Contains: Wheat



1 tsp | 1 tsp
Garlic Powder



10 oz | 20 oz
Ground Pork



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



1 oz | 2 oz
Sweet Thai
Chili Sauce



1 tsp | 2 tsp
Korean Chili
Flakes



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish
Calories: 620



10 oz | 20 oz
Ground Beef**
Calories: 870



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 860



HELLO

LO MEIN

These long egg noodles have a tender, springy texture that's perfect for stir-fries.

DO NOT DISTURB

Letting the pork cook awhile without stirring helps it brown; if you press down on it with a spatula, it will develop crispy, delicious edges.

BUST OUT

- Large pot
- Zester
- Strainer
- Large pan
- Paper towels ^{🇺🇸}
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Roughly chop **peanuts**. Trim and thinly slice **scallions**, separating whites from greens. Halve, core, and thinly slice **bell pepper**. Zest and quarter **lime** (zest one lime and quarter both for 4 servings). Roughly chop **cilantro**.



2 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until al dente, 5-7 minutes. Drain and set aside.



3 TOAST PEANUTS

- While noodles cook, briefly heat a large dry pan over medium-high heat. Add **peanuts** and cook, stirring occasionally, until golden and fragrant, 2-3 minutes.
- Turn off heat; transfer to a plate. Wipe out pan.



4 START STIR-FRY

- Heat a **large drizzle of oil** in same pan over medium-high heat. Add **scallion whites**, **bell pepper**, and **half the garlic powder** (all for 4 servings); season with **salt** and **pepper**.
- Cook, stirring, until tender and lightly browned, 5-7 minutes. Transfer **veggies** to a plate. Reserve pan.



5 FINISH STIR-FRY

- Add another **drizzle of oil** to same pan over medium-high heat. Add **pork***; season with **salt** and **pepper**. Cook, undisturbed, until browned on bottom, 3-4 minutes. Break up into pieces; cook until cooked through, 2-4 minutes more.
- Stir in **veggies**, **sweet soy glaze**, **chili sauce**, **1 TBSP butter** (2 TBSP for 4 servings), and **chili flakes** to taste. Cook, stirring, until well coated, 1-2 minutes; remove from heat.



6 TOSS & SERVE

- Add **drained noodles**, a **squeeze of lime juice** (two squeezes for 4 servings), and a **pinch of lime zest** to pan; toss to coat. Season with **salt**.
- Divide **noodle stir-fry** between shallow bowls.
- Top with **peanuts**, **scallion greens**, and **cilantro**. Serve with **remaining lime wedges** on the side.

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

^{🇺🇸} *Shrimp are fully cooked when internal temperature reaches 145°.

^{🇺🇸} *Ground Beef is fully cooked when internal temperature reaches 160°.

^{🇺🇸} Rinse **shrimp*** under cold water; pat dry with paper towels. Swap in shrimp (no need to break up into pieces!) or **beef*** for pork.