



# Sticky Bulgogi Pork Udon Noodles

with Tenderstem® Broccoli, Green Beans and Peanuts

Rapid Eat Me Early • 20 Minutes • 1 of your 5 a day

14



Red Onion



Green Beans



Tenderstem® Broccoli



Garlic Clove



Salted Peanuts



Pork Mince



Bulgogi Sauce



Soy Sauce



Udon Noodles

Pantry Items  
Water

## Before you start

Our fruit and veggies need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Saucepan, garlic press, frying pan and colander.

## Ingredients

	2P	3P	4P
Red Onion**	1	1	2
Green Beans**	80g	80g	150g
Tenderstem® Broccoli**	80g	150g	150g
Garlic Clove**	2	3	4
Salted Peanuts 1)	25g	40g	40g
Pork Mince**	240g	360g	480g
Water for the Sauce*	75ml	100ml	150ml
Bulgogi Sauce 11)	150g	225g	300g
Soy Sauce 11) 13)	15ml	30ml	30ml
Udon Noodles 13)	300g	450g	600g

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	505g	100g
Energy (kJ/kcal)	3158 / 755	626 / 150
Fat (g)	27	5
Sat. Fat (g)	8	2
Carbohydrate (g)	88	18
Sugars (g)	31	6
Protein (g)	37	7
Salt (g)	3.12	0.62

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

1) Peanut 11) Soya 13) Gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Get Prepped

**a)** Bring a large saucepan of **water** to the boil with **½ tsp salt**.

**b)** Halve, peel and thinly slice the **red onion**. Trim the **green beans** and chop into thirds. Halve the **Tenderstem® broccoli** widthways. Peel and grate the **garlic** (or use a garlic press).

**c)** Roughly chop the **peanuts**.



## Fry the Mince

**a)** Heat a drizzle of **oil** in a large frying pan on medium-high heat.

**b)** When the **oil** is hot, add the **pork mince**. Season with **salt** and **pepper** and cook until browned, 4-5 mins. Use a spoon to break it up as it cooks.

**IMPORTANT:** Wash your hands and equipment after handling raw mince.



## Cook the Veg

**a)** Meanwhile, add the **green beans** and **broccoli** to the pan of **boiling water**.

**b)** Simmer until tender, 4 mins.

**c)** Once cooked, drain in a colander. **TIP:** Run the veg under cold water to keep them vibrant.



## Add the Sauce

**a)** Once the **pork mince** has browned, drain and discard any excess fat.

**b)** Add the **onion** to the **pork** and stir together. Cook until the **onion** is golden, 4-5 mins, then stir in the **garlic** and cook for 1 min.

**c)** Add the **water for the sauce** (see ingredients for amount), **bulgogi sauce** and **soy sauce**. Bring to a simmer and cook until slightly reduced, 30 secs.



## Stir and Combine

**a)** Add the **udon noodles** and **veg** to the **pork**.

**b)** Toss to coat and add a splash of **water** if you feel it needs it, then heat through until piping hot, 3-4 mins. **IMPORTANT:** The mince is cooked when no longer pink in the middle.

**c)** Taste and add **salt** and **pepper** if needed.



## Serve

**a)** When everything is piping hot, serve the **sticky pork noodles** in bowls.

**b)** Sprinkle the **peanuts** over the top to finish.

## Enjoy!