



Superfast Asian-Spiced Pork Noodles

With Stir-Fried Green Pepper

Rapid 15 Minutes • Very Hot!

3



Egg Noodles



Pork Mince



Thai Spice Blend



Green Pepper



Spring Onion



Coriander



Lime



Ketjap Manis



Rice Vinegar



Honey

Before you start

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

Cooking tools, you will need:

Kettle, Saucepan, Colander, Frying Pan, Chopping Board and Bowl.

Ingredients

	2P	3P	4P
Egg Noodles 8 13)	1 pack	1½ packs	2 packs
Pork Mince**	240g	360g	480g
Thai Spice Blend 3)	1 small pot	¾ large pot	1 large pot
Green Pepper**	1	2	2
Spring Onion**	2	3	4
Coriander**	1 bunch	1 bunch	1 bunch
Lime**	½	1	1
Ketjap Manis 11 13)	2 sachets	3 sachets	4 sachets
Rice Vinegar	1 sachet	2 sachets	2 sachets
Honey	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	348g	100g
Energy (kJ/kcal)	2807 / 671	806 / 193
Fat (g)	28	8
Sat. Fat (g)	10	3
Carbohydrate (g)	76	22
Sugars (g)	26	8
Protein (g)	33	9
Salt (g)	1.99	0.57

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

3) Sesame **8**) Egg **11**) Soya **13**) Gluten

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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HelloFresh UK

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Cook the Noodles

a) Fill and boil your kettle.

b) Pop the **noodles** in a saucepan. Cover with boiling **water** and cook on medium heat until tender, 4 mins.

c) Once cooked, drain in a colander and run under cold **water** to stop the **noodles** cooking further.



Brown the Pork

a) Meanwhile, heat a splash of **oil** in a large frying pan over high heat.

b) Add the **pork** and sprinkle on the **Thai spice** (be careful it's spicy!) add less if you're not a fan of heat.

c) Cook until browned, breaking it up with a wooden spoon as it cooks, 5-6 mins. **IMPORTANT:** The mince is cooked when it is no longer pink in the middle.



Prep Time

a) While the **pork** is cooking, halve the **pepper** and remove the core and seeds. Slice into thin strips.

b) Trim the **spring onions** then slice thinly.

c) Roughly chop the **coriander** (stalks and all).

d) Halve the **lime**.

e) Add the **green pepper** to the **pork** and cook until softened, 3-4 mins.



Make the Sauce

a) Mix the **Ketjap Manis** with the **rice vinegar** and **honey** together in a bowl.

b) Squeeze in the **lime juice**.

c) Add the **spring onions** to the pan and pour the **sauce** onto the **pork**.

d) Bring to a simmer. Bubble for 2 mins.



Finish Off

a) Stir the cooked **noodles** and **half** the **coriander** into the **pork**.

b) Stir to coat the **noodles** and cook until everything is piping hot.



Serve

a) Share the **noodles** between your bowls and finish with a sprinkle of the remaining **coriander**.

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.