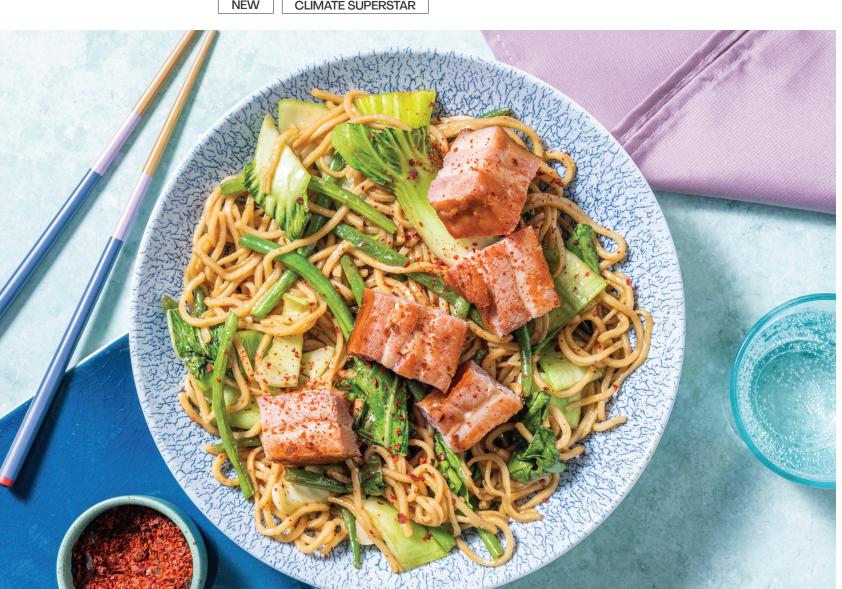


Thai-Style Crispy Pork & Egg Noodles with Oyster Sauce & Green Veggies

NEW

CLIMATE SUPERSTAR



Grab your Meal Kit with this symbol





Slow-Cooked Pork Belly



Egg Noodles











Trimmed Green Beans

Oyster Sauce







Sweet Chilli Sauce

Chilli Flakes (Optional)



Prep in: 10-20 mins Ready in: 40-50 mins

Delicious and here to stay, our crispy pork belly is oozing with flavour in every bite. Pile it high on a bed of egg noodles and oyster sauce-laced greens. All that's left to do is to grab your chopsticks to get dinner started!

Pantry items Olive Oil, Soy Sauce

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper \cdot Medium saucepan \cdot Large frying pan

Ingredients

| 9 | | | |
|--|-----------------|--------------------------------------|--|
| | 2 People | 4 People | |
| olive oil* | refer to method | refer to method | |
| slow-cooked pork belly | 1 small packet | 2 small packets OR 1 large packet | |
| egg noodles | 1 packet | 2 packets | |
| garlic | 2 cloves | 4 cloves | |
| Asian greens | 1 bag | 2 bags | |
| trimmed green beans | 1 medium bag | 1 large bag | |
| oyster sauce | 1 small packet | 1 medium packet | |
| sweet chilli sauce | 1 small packet | 1 medium packet | |
| soy sauce* | 1½ tbs | 3 tbs | |
| water* | 2 tbs | 1/4 cup | |
| chilli flakes ∮ (optional) | 1 pinch | 1 pinch | |
| slow-cooked pork belly** | 1 small packet | 2 small packets OR 1 large packet | |
| *Pantry Items **Custom Recipe Ingredient | | | |

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Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3766kJ (900Cal) | 881kJ (211Cal) |
| Protein (g) | 35.5g | 8.3g |
| Fat, total (g) | 54g | 12.6g |
| - saturated (g) | 22.9g | 5.4g |
| Carbohydrate (g) | 68g | 15.9g |
| - sugars (g) | 13.6g | 3.2g |
| Sodium (mg) | 2457mg | 575mg |

Custom Recipe

| Avg Qty | Per Serving | Per 100g |
|------------------|------------------|-----------------|
| Energy (kJ) | 6172kJ (1475Cal) | 1069kJ (255Cal) |
| Protein (g) | 60.4g | 10.5g |
| Fat, total (g) | 107.4g | 18.6g |
| - saturated (g) | 45.7g | 7.9g |
| Carbohydrate (g) | 68.5g | 11.9g |
| - sugars (g) | 13.6g | 2.4g |
| Sodium (mg) | 2543mg | 440mg |

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



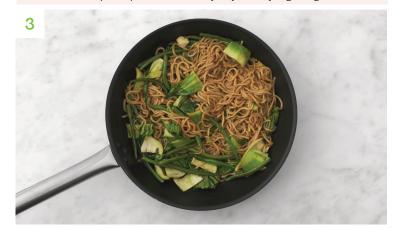


Roast the pork

- Boil the kettle. Preheat oven to 240°C/220°C fan-forced.
- Place slow-cooked pork belly in a large heatproof bowl and cover with boiling water. Using tongs, remove pork carefully and pat dry using paper towel (this step helps the crackling get crispy!).
- Using a sharp knife, score the skin in 1cm intervals, without cutting into the flesh. Rub all over with a generous pinch of **salt**.
- Place pork pieces, skin-side down, on a lined oven tray. Roast until lightly browned, 15-20 minutes.
- Heat grill to high. Flip pork skin-side up. Grill pork until skin is golden and crispy, 10-25 minutes.

TIP: Keep an eye on the pork when grilling, it can burn fast!

Custom Recipe: If you've doubled your slow-cooked pork belly, prepare and cook as above. Spread pork over two trays if your tray is getting crowded.



Stir-fry the veggies

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook trimmed green beans, tossing, until tender, 3-4 minutes.
- Add **Asian greens** and **garlic** and cook, stirring, until just wilted, **1 minute**.
- Reduce heat to low, then stir in oyster sauce, sweet chilli sauce, the soy sauce and water and cook until slightly thickened, 1 minute.
- Remove from heat, then stir through **cooked noodles**, until combined.



Cook the noodles

- When the pork has **20 minutes** remaining, half-fill a medium saucepan with boiling water.
- Cook egg noodles over medium-high heat, stirring occasionally with a fork to separate, until tender, 4-5 minutes.
- · Drain, rinse and set aside.
- Meanwhile, finely chop garlic and roughly chop Asian greens.



Serve up

- · Slice pork.
- Divide Thai-style noodles and greens between bowls. Top with crispy pork.
- Garnish with a pinch of chilli flakes (if using) to serve. Enjoy!

Rate your recipe

Our Culinary team is waiting for your feedback! Let them know what you thought: hellofresh.com.au/rate