

Sweet Chilli Pork & Crunchy Noodles

with Celery & Spinach Slaw

EXPLORER

Grab your Meal Kit with this symbol



Celery



Spring Onion



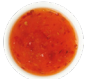
Mayonnaise



Ginger Paste



Pork Strips



Sweet Chilli Sauce



Slaw Mix



Baby Spinach Leaves



Crunchy Fried Noodles



Pork Strips

Prep in: 15-25 mins
Ready in: 15-25 mins

Carb Smart

Lift your stir-fry game by teaming sweet chilli sauce with ginger - it's a killer combo that works a treat with succulent pork strips. We've swapped rice for a creamy, Asian-inspired slaw to keep the carbs down - and added a sprinkle of crunchy noodles to turn this into a textural treat.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine), 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

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
celery	1 medium packet	1 large packet
spring onion	1 stem	2 stems
mayonnaise	1 medium packet	1 large packet
vinegar* (white wine or rice wine)	drizzle	drizzle
ginger paste	1 medium packet	1 large packet
pork strips	1 small packet	2 small packets OR 1 large packet
sweet chilli sauce	1 medium packet	2 medium packets
soy sauce*	1 tbs	2 tbs
slaw mix	1 small packet	1 large packet
baby spinach leaves	1 medium packet	1 large packet
crunchy fried noodles	1 packet	2 packets
pork strips**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1741kJ (416Cal)	503kJ (120Cal)
Protein (g)	29g	8.4g
Fat, total (g)	20.6g	6g
- saturated (g)	3.3g	1g
Carbohydrate (g)	27.2g	7.9g
- sugars (g)	16.3g	4.7g
Sodium (mg)	1376mg	398mg
Dietary Fibre (g)	5g	1.4g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2355kJ (563Cal)	500kJ (120Cal)
Protein (g)	54g	11.5g
Fat, total (g)	25.5g	5.4g
- saturated (g)	4.9g	1g
Carbohydrate (g)	28.1g	6g
- sugars (g)	16.5g	3.5g
Sodium (mg)	1790mg	380mg
Dietary Fibre (g)	5g	1.1g

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](https://www.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



Get prepped

- Finely chop **celery**.
- Thinly slice **spring onion**.
- In a medium bowl, combine **mayonnaise**, a drizzle of **vinegar** and a pinch of **salt** and **pepper**. Set aside.



Make the slaw

- To bowl with mayo dressing, add **slaw mix**, **celery** and **baby spinach leaves**. Toss to combine. Season to taste.



Cook the pork

- Meanwhile, in a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **ginger paste** and **pork strips**, in batches until golden, **2-3 minutes**. Transfer to a plate.
- Remove pan from heat. Stir in **sweet chilli sauce**, the **soy sauce** and a splash of **water**.
- Return **pork** to pan, tossing to combine, **30 seconds**. Season to taste.

TIP: Cooking the pork in batches over high heat helps it stay tender.

Custom Recipe: If you've doubled your pork strips, cook pork in batches for best results.



Serve up

- Divide celery and spinach slaw between bowls.
- Top with sweet chilli pork, spooning over any remaining sauce from the pan.
- Sprinkle with **crunchy fried noodles**. Top with spring onion to serve. Enjoy!

Rate your recipe

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