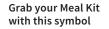


Quick Sweet Chilli Pork & Crunchy Noodles with Celery & Spinach Slaw

EXPLORER









Spring Onion



Mayonnaise



Ginger Paste





Sweet Chilli

Sauce

Pork Strips





Baby Spinach

Leaves

Slaw Mix



Crunchy Fried Noodles





Pantry items

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

Ready in: 15-25 mins **Carb Smart**

Prep in: 15-25 mins

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

9. • • • • • • • • • • • • • • • • •			
	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 medium packet	2 medium 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 medium packet	2 medium packets	
pork strips**	1 medium packet	2 medium packets OR 1 large packet	

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2454kJ (587Cal)	500kJ (120Cal)
Protein (g)	58g	11.8g
Fat, total (g)	26.3g	5.4g
- saturated (g)	5.2g	1.1g
Carbohydrate (g)	28.3g	5.8g
- sugars (g)	16.5g	3.4g
Sodium (mg)	1857mg	378mg
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	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 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, tossing, 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 all **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 as above, 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!