



Quick Sweet Chilli Pork & Crunchy Noodles

with Celery & Spinach Slaw

Grab your Meal Kit with this symbol



Celery



Spring Onion



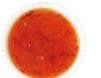
Mayonnaise



Sweet Soy Seasoning



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**



Calorie Reduced*

*Custom recipe is not Calorie Reduced

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

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
soy sauce*	½ tsp	1 tsp
vinegar* (white wine or rice wine)	drizzle	drizzle
sweet soy seasoning	1 medium sachet	2 medium sachets
pork strips	1 medium packet	2 medium packets OR 1 large packet
sweet chilli sauce	1 medium packet	2 medium packets
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)	1971kJ (471Cal)	555kJ (133Cal)
Protein (g)	31.1g	8.8g
Fat, total (g)	24.7g	7g
- saturated (g)	4.1g	1.2g
Carbohydrate (g)	29.7g	8.4g
- sugars (g)	17.4g	4.9g
Sodium (mg)	1893mg	533mg
Dietary Fibre (g)	4.6g	1.3g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2635kJ (630Cal)	538kJ (129Cal)
Protein (g)	58g	11.8g
Fat, total (g)	30g	6.1g
- saturated (g)	5.8g	1.2g
Carbohydrate (g)	30.7g	6.3g
- sugars (g)	17.6g	3.6g
Sodium (mg)	2340mg	478mg
Dietary Fibre	4.6g	0.9g

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**, the **soy sauce**, 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, stir-fry **sweet soy seasoning** and **pork strips**, until golden, **2-3 minutes** (cook pork in batches if your pan is getting crowded). Transfer to a plate.
- Remove pan from heat. Stir in **sweet chilli sauce** and a splash of **water**. Season to taste.

Custom Recipe: If you've doubled your pork strips, cook pork, in batches as above.



Serve up

- Divide celery and spinach slaw between plates.
- 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!

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