

# Quick Sweet Chilli Pork & Crunchy Noodles

with Celery & Spinach Slaw

Grab your meal kit with this number

19



Celery



Spring Onion



Mayonnaise



Sweet Soy Seasoning



Pork Strips



Sweet Chilli Sauce



Slaw Mix



Baby Spinach Leaves



Crunchy Fried Noodles




Pork Strips



Chicken Tenderloins

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

 Carb Smart

Lift your stir-fry game by teaming sweet chilli sauce with our sweet soy seasoning - 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.

### Pantry items

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

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**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
<b>olive oil*</b>	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
<b>soy sauce*</b>	½ tsp	1 tsp
<b>vinegar* (white wine or rice wine)</b>	drizzle	drizzle
sweet soy seasoning	1 sachet	2 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 packet	2 packets

\*Pantry Items

## 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

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.



## Get prepped

- Finely chop **celery**.
- Thinly slice **spring onion**.
- In a large 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, heat a drizzle of **olive oil** in a large frying pan over high heat. When oil is hot, stir-fry **sweet soy seasoning** and **pork strips** until golden, **2-3 minutes** (cook 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.



## 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!

## We're here to help!

Scan here if you have any questions or concerns



### CUSTOM OPTIONS



#### DOUBLE PORK STRIPS

Follow method above, cooking in batches if necessary.



#### SWAP TO CHICKEN TENDERLOINS

Follow method above, cooking chicken tenderloins for 3-4 minutes.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

