



# Asian-Style Pork & Rainbow Salad Bowl

with Sriracha & Crunchy Fried Noodles

NEW

Grab your meal kit with this number

35



Carrot



Garlic



Pork Strips



Oyster Sauce



Shredded Wombok



Deluxe Salad Mix



Garlic Aioli



Crunchy Fried Noodles



Sriracha



Pork Strips



Chicken Breast

Prep in: 5-15 mins  
Ready in: 15-25 mins

Protein Rich

Carb Smart

This gorgeous bowl of colour doesn't just look good - it's a nutritionally balanced combo of succulent Asian-style pork, rainbow salad and zingy sriracha. Flavour is just written all over it!

### Pantry items

Olive Oil, Honey, 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
carrot	1	2
garlic	1 clove	2 cloves
pork strips	1 medium packet	2 medium packets OR 1 large packet
oyster sauce	1 medium packet	1 large packet
<b>honey*</b>	½ tbs	1 tbs
shredded wombok	1 medium packet	2 medium packets OR 1 large packet
deluxe salad mix	1 medium packet	1 large packet
garlic aioli	1 medium packet	1 large packet
<b>vinegar*</b> (white wine or rice wine)	drizzle	drizzle
crunchy fried noodles	1 packet	2 packets
sriracha	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2177kJ (520cal)	257kJ (61cal)
Protein (g)	29.1g	3.4g
Fat, total (g)	31.1g	3.7g
- saturated (g)	4.6g	0.5g
Carbohydrate (g)	30.7g	3.6g
- sugars (g)	16.5g	2g
Sodium (mg)	1985mg	234.6mg
Dietary Fibre (g)	5.3g	0.6g

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://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

- Using a vegetable peeler, peel **carrot** into ribbons.
- Finely chop **garlic**.



## Toss the salad

- While the pork is cooking, in a large bowl, combine **shredded wombok**, **deluxe salad mix**, **carrot ribbons**, **garlic aioli** and a drizzle of **vinegar** and **olive oil**. Season to taste.



## Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **pork strips**, in batches, tossing, until golden, **2-4 minutes**. Transfer to a plate.
- Return all **pork strips** to pan then add **garlic** and cook until fragrant, **1 minute**.
- Remove pan from heat and stir in **oyster sauce**, the **honey** and a splash of **water**, tossing to coat. Season with **pepper**.



## Serve up

- Divide rainbow salad between bowls.
- Top with Asian-style pork and **crunchy fried noodles**.
- Drizzle over **sriracha** to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW33



### CUSTOM OPTIONS



#### DOUBLE PORK STRIPS

Follow method above, cooking in batches if necessary.



#### SWAP TO CHICKEN BREAST

Cut chicken horizontally into steaks. Follow method above, cooking for 3-6 minutes each side.

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

