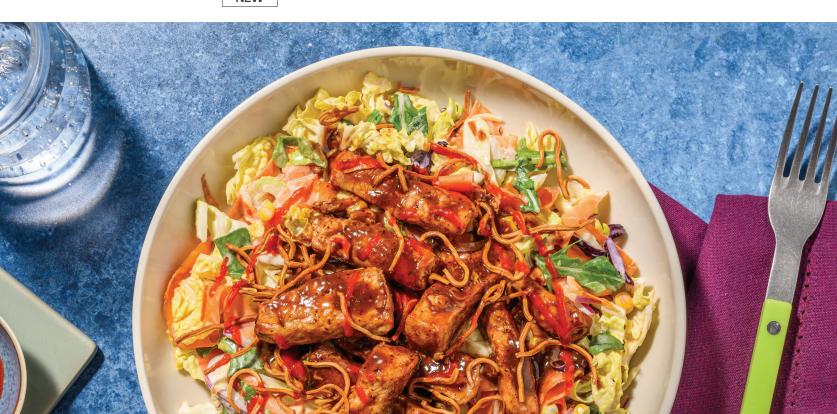


Asian-Style Pork & Rainbow Salad Bowl with Sriracha & Crunchy Fried Noodles



Grab your meal kit with this number









Pork Strips







Shredded Wombok

Deluxe Salad





Crunchy Fried Noodles





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

Carb Smart



Protein Rich

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
olive oil*	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
honey*	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
vinegar* (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 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.



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
- 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.



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.



Serve up

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



