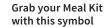


Char Siu Pork & Oyster Sauce Noodle Soup

with Veggies & Crispy Shallots

NEW













Asian Greens











Udon Noodles







Prep in: 20-30 mins Ready in: 25-35 mins



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

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 · Medium saucepan

Ingredients

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	2 People	4 People		
olive oil*	refer to method	refer to method		
carrot	1	2		
zucchini	1	2		
Asian greens	1 bag	2 bags		
pork mince	1 small packet	1 medium packet		
ginger paste	1 medium packet	1 large packet		
char siu paste	1 medium packet	1 large packet		
vinegar* (white or rice wine)	½ tbs	1 tbs		
boiling water*	2 cups	4 cups		
chicken stock pot	1 packet (20g)	2 packets (40g)		
oyster sauce	1 packet (50g)	1 packet (100g)		
soy sauce*	½ tbs	1 tbs		
udon noodles	1 packet	2 packets		
crispy shallots	1 medium packet	1 large packet		
beef mince**	1 small packet	1 medium packet		

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2687kJ (642Cal)	472kJ (113Cal)
Protein (g)	38.2g	6.7g
Fat, total (g)	23.5g	4.1g
- saturated (g)	8g	1.4g
Carbohydrate (g)	71.3g	12.5g
- sugars (g)	30.6g	5.4g
Sodium (mg)	2756mg	484mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2713kJ (648Cal)	476kJ (114Cal)
Protein (g)	41.6g	7.3g
Fat, total (g)	22.6g	4g
- saturated (g)	8.4g	1.5g
Carbohydrate (g)	71.3g	12.5g
- sugars (g)	30.6g	5.4g
Sodium (mg)	2758mg	484mg

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





Cook the veggies

- Boil the kettle. Thinly slice carrot and zucchini into half-moons. Roughly chop Asian greens.
- In a large frying pan, heat a generous drizzle of olive oil over medium-high heat. Cook carrot and zucchini, tossing, until tender, 4-5 minutes.
- Add **Asian greens** and cook, tossing, until wilted, **1-2 minutes**. Season.
- Transfer to a bowl and cover to keep warm.



Make the noodle soup

- Meanwhile, in a medium saucepan, add the boiling water (2 cups for 2 people / 4 cups for 4 people), chicken stock pot, oyster sauce and soy sauce and bring to the boil.
- Add **udon noodles** to saucepan, and reduce to a simmer.
- Cook until slightly tender, 2-3 minutes.
- In the last minute of cook time, gently stir noodles with a fork to separate.



Cook the pork

- Return frying pan to medium-high heat with a drizzle of olive oil. Cook pork mince, breaking up with a spoon, until just browned, 4-5 minutes.
- Add ginger paste and char siu paste, and cook until fragrant, 1 minute.
- Add the vinegar and a splash of water and return cooked veggies to pan, tossing to combine, 1 minute.

TIP: For best results, drain the oil from the pan before cooking the sauce.

Custom Recipe: If you've swapped to beef mince, heat frying pan as above. Cook beef mince, breaking up with a spoon, until just browned, 4-5 minutes. Drain oil from pan, for best results. Add ginger paste and continue as above.



Serve up

- Divide oyster sauce noodle soup between bowls.
- Top with char siu pork and garlic veggies.
- Sprinkle over crispy shallots to serve. Enjoy!