



Char Siu Pork & Oyster Sauce Noodle Soup

with Veggies & Crispy Shallots

NEW

Grab your Meal Kit with this symbol



Carrot



Zucchini



Asian Greens



Pork Mince



Ginger Paste



Char Siu Paste



Chicken Stock Pot



Oyster Sauce



Udon Noodles



Crispy Shallots



Beef Mince

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

Calorie Smart

Noodle soup is the tastiest and homiest dinner that not only is quick and easy but also brimming with flavour. This one is no different, loaded with our favourite veggies and char siu pork. Have your chopsticks at the ready, because this one will be slurped down as soon as it is plated up!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

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

	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



1



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.

3



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.

2



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.

4



Serve up

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

Rate your recipe

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