



CHINESE PORK HOT POT

with Baby Spinach and Chilli-Garlic Oil



Master the secret to crunchy sesame seeds



Brown Onion



Spring Onion



Long Red Chilli



Ginger



Garlic



Sesame Seeds



Pork Mince



Chinese Five Spice



Chicken Stock



Baby Spinach Leaves



Ramen Noodles

Pantry Staples



Boiling Water



Olive Oil



Sesame Oil



Salt-Reduced Soy Sauce

Hands-on: 35 mins
Ready in: 40 mins

Get ready for a spicy, feisty bowl of the good stuff tonight. This warming hot pot is jam packed with tasty flavours and you can make it as spicy as you like.

BEFORE YOU START

You will need: **chef's knife, chopping board, grater, garlic crusher, large frying pan, wooden spoon** and **small saucepan**. Let's start cooking the **Chinese Pork Hot Pot with Baby Spinach Leaves and Chilli-Garlic Oil**



1 GET PREPPED

Put a kettle of water on to boil (check ingredients list for amount). Finely slice the **brown onion**. Peel and finely grate the **ginger**. Peel and crush the **garlic**. Finely slice the **long red chilli** (remove the seeds if you don't like heat!). Finely slice the **spring onion**.



2 COOK THE PORK

Heat a large saucepan over a medium-high heat. **+** Add the **sesame seeds** and **toast, stirring, for 3 minutes, or until golden. Remove from the pan and set aside.** Add **1/4** of the **olive oil**, the **sesame oil** and the **pork mince** and cook, breaking up with a wooden spoon, for **5 minutes**, or until browned. Remove from the pan and set aside.

Toasting sesame seeds before adding them as a garnish to the hot pot boosts flavour and adds extra crunch.



3 PREPARE THE BROTH

Add **1/4** of the **olive oil** and the **brown onion** to the same pan on medium-high heat and cook for **5 minutes**, or until softened. Add the **ginger**, **1/4** of the **garlic** and the **Chinese five spice**. Cook for **1-2 minutes**, or until fragrant. Add the crumbled **chicken stock** cube, **boiling water** and **salt-reduced soy sauce**. Simmer for about **3 minutes** to allow the flavours to infuse.



4 PREPARE THE CHILLI-GARLIC OIL (OPTIONAL)

Meanwhile, heat a small saucepan over a medium heat. Add the **long red chilli**, the **remaining garlic** and the **remaining olive oil** and cook for **4 minutes**, or until the chilli and garlic are soft and fragrant.



5 ADD THE NOODLES AND SPINACH

Add the **ramen noodles** and the **baby spinach leaves** to the broth and cook for a further **2 minutes** to wilt. Season to taste with **salt** and **pepper**.



6 SERVE UP

Divide the noodles, baby spinach leaves and broth between bowls and top with Chinese pork. Sprinkle with sesame seeds and spring onion. Drizzle over the chilli-garlic oil (if using).

Enjoy!

2 | 4 PEOPLE INGREDIENTS

| | 2P | 4P |
|-------------------------|--------------------|-------------------|
| boiling water* | 3 cups | 6 cups |
| brown onion | 1/2 | 1 |
| ginger | 1 knob | 2 knobs |
| garlic Ⓞ | 4 cloves | 8 cloves |
| long red chilli | 1/2 | 1 |
| spring onion | 1 bunch | 2 bunches |
| sesame seeds | 1 sachet (1 tbs) | 2 sachets (2 tbs) |
| olive oil* | 2 tbs | 4 tbs |
| sesame oil* | 1 tsp | 2 tsp |
| pork mince | 1 packet | 2 packets |
| Chinese five spice | 1/2 sachet (1 tsp) | 1 sachet (2 tsp) |
| chicken stock Ⓞ | 1 cube | 2 cubes |
| salt-reduced soy sauce* | 1 1/2 tbs | 3 tbs |
| ramen noodles | 2 packets | 4 packets |
| baby spinach leaves | 1 bag | 2 bags |

*Pantry Items | **Ⓞ** Ingredient features in another recipe

| NUTRITION | PER SERVING | PER 100G |
|------------------|-----------------|---------------|
| Energy (kJ) | 2830kJ (676Cal) | 321kJ (77Cal) |
| Protein (g) | 42.2g | 4.8g |
| Fat, total (g) | 34.0g | 3.9g |
| - saturated (g) | 7.4g | 0.8g |
| Carbohydrate (g) | 46.3g | 5.3g |
| - sugars (g) | 5.7g | 0.6g |
| Sodium (g) | 568mg | 65mg |

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