Sweet Soy Pork Noodles

with Snow Peas











Ginger





Snow Peas

Capsicum





Asian Greens





Coriander

Lime



Pork Mince



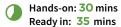
Southeast Asian Spice Blend



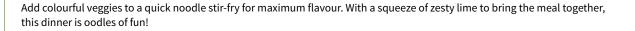
Oyster Sauce

Pantry items

Olive Oil, Soy Sauce, Honey







Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large frying pan or wok

Ingredients

•	
	4 People
olive oil*	refer to method
ginger	1 knob
garlic	3 cloves
capsicum	1
snow peas	1 bag (200g)
Asian greens	1 bunch
coriander	1 bag
lime	1
flat noodles	2 packets
pork mince	1 packet
Southeast Asian Spice Blend	2 sachets
oyster sauce	1 packet (100g)
soy sauce*	1½ tbs
water*	2 tbs
honey*	1½ tbs

^{*}Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2190kJ (522Cal)	497kJ (119Cal)
Protein (g)	39.9g	9.1g
Fat, total (g)	14.1g	3.2g
- saturated (g)	4.5g	1.0g
Carbohydrate (g)	56.9g	12.9g
- sugars (g)	16.7g	3.8g
Sodium (g)	2010mg	456mg

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.



1. Get prepped

Bring a medium saucepan of water to the boil. Finely grate the **ginger**. Finely grate the **garlic** (or use a garlic press). Thinly slice the **capsicum**. Trim and halve the **snow peas**. Roughly chop the **Asian** greens. Roughly chop the coriander. Zest the lime, then slice into wedges.



2. Cook the noodles

Add the **flat noodles** to the saucepan of boiling water and cook until tender, 2-3 minutes. Drain and refresh under cold water.



3. Cook the pork mince

While the noodles are cooking, heat a drizzle of olive oil in a large frying pan or wok over a high heat. Add the **pork mince** and cook, breaking up with a spoon, until browned, 4-5 minutes. Add the ginger, garlic, Southeast Asian spice blend, lime zest and a pinch of salt and cook until fragrant, 1-2 minutes. Transfer to a bowl and set aside.



4. Make the sauce

In a small bowl, combine the oyster sauce, soy sauce, the water and honey.



5. Cook the veggies

Return the frying pan or wok to a high heat and add a drizzle of olive oil. Add the capsicum and cook until softened, 3-4 minutes. Add the snow peas and Asian greens and cook until wilted and just tender, 1 minute. Add the oyster sauce mixture to the pan and stir through until well coated. Add the pork and noodles to the pan. Toss to coat and heat through, 1 minute.



6. Serve up

Divide the sweet soy pork noodles between bowls. Add a squeeze of lime juice and garnish with coriander.

Enjoy!