



Pork & Yellow Curry Noodles with Peanuts

FRESH & FAST

Box to plate: 15 mins

Eat me early

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3411kJ (815Cal) | Protein 43.9g | Fat, total 41.6g - saturated 16.9g | Carbohydrate 58.3g - sugars 10.8g | Sodium 1105mg
Spicy (yellow curry paste)

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2020 | WK50 | V

Get ready

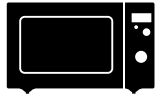
Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)



Large Frying Pan

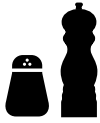


Microwave

From the pantry



Olive Oil



Salt & Pepper

From the cool pouch

	2P	4P
Pork Mince	1 small pkt	1 medium pkt
Asian Stir-Fry Mix	1 bag (300g)	2 bags (600g)
Ginger Lemongrass Paste	1 sachet	2 sachets
Yellow Curry Paste	1 tub (25g)	1 tub (50g)

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. Sizzle



Capsicum



Pork Mince



Asian Stir-Fry Mix



Ginger Lemongrass Paste



Yellow Curry Paste

2. Zap



Flat Noodles



Lime

3. Toss



Coconut Milk



Crushed Peanuts



Coriander

- Slice **capsicum**
- Heat **olive oil** in a frying pan over high heat
- Cook **capsicum** and **pork**, tossing, until browned, **4 mins**
- Add **stir-fry mix**, **ginger lemongrass paste** and **curry paste**. Stir-fry until fragrant, **1-2 mins**

- Meanwhile, pierce the **noodle** packet and microwave until steaming, **2 mins**
- Cut **lime** into wedges

- Reduce frying pan heat to medium
- Add **coconut milk**, **noodles**, a good dash of **water** and a good squeeze of **lime juice**. Toss and season to taste
- Serve **noodles** topped with **peanuts**, torn **coriander** and remaining **lime**

