



# Sweet Chilli Pork & Crunchy Noodles

with Pear & Spinach Slaw

Grab your Meal Kit with this symbol



Pear



Sweet Chilli Sauce



Baby Spinach Leaves



Crunchy Fried Noodles



Coriander



Mayonnaise



Ginger Paste

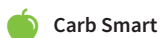


Pork Strips



Slaw Mix

Prep in: **15-25 mins**  
Ready in: **20-30 mins**



Lift your stir-fry game by teaming sweet chilli sauce with ginger - it's a killer combo that works a treat with succulent pork strips. We've swapped rice for a creamy, Asian-inspired slaw to keep the carbs down - and added a sprinkle of crunchy noodles to turn this into a textural treat.

### Pantry items

Olive Oil, Rice Wine Vinegar, Soy Sauce

## 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

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
pear	1	2
mayonnaise	1 medium packet	1 large packet
<b>rice wine vinegar*</b>	drizzle	drizzle
ginger paste	1 medium packet	1 large packet
pork strips	1 small packet	1 large packet
sweet chilli sauce	1 medium packet	1 large packet
<b>soy sauce*</b>	1 tbs	2 tbs
slaw mix	1 small bag	1 large bag
baby spinach leaves	1 medium bag	1 large bag
crunchy fried noodles	1 packet	2 packets
coriander	1 bag	1 bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2020kJ (483Cal)	525kJ (125Cal)
Protein (g)	35g	9.1g
Fat, total (g)	22.6g	5.9g
- saturated (g)	4.2g	1.1g
Carbohydrate (g)	31.8g	8.3g
- sugars (g)	21g	5.5g
Sodium (mg)	1392mg	362mg
Dietary Fibre (g)	6.2g	1.6g

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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

- Thinly slice **pear** into wedges.
- In a medium bowl, combine **mayonnaise**, a drizzle of **rice wine vinegar** and a pinch of **salt** and **pepper**. Set aside.



## Toss the slaw

- To the bowl with the **mayo dressing**, add **slaw mix**, **pear** and **baby spinach leaves**.
- Toss to combine. Season to taste.



## Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **ginger paste** and **pork strips**, in batches, until golden, **2-3 minutes**. Transfer to a plate.
- Remove pan from heat. Add **sweet chilli sauce**, the **soy sauce** and a splash of **water** to the pan, stirring to combine.
- Return **pork** to pan, tossing to combine, **30 seconds**. Season to taste.

**TIP:** Cooking the pork in batches over a high heat helps it stay tender.



## Serve up

- Divide pear and spinach slaw between plates.
- Top with sweet chilli pork, spooning over any remaining sauce from the pan.
- Sprinkle with **crunchy fried noodles**. Tear over **coriander** to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

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