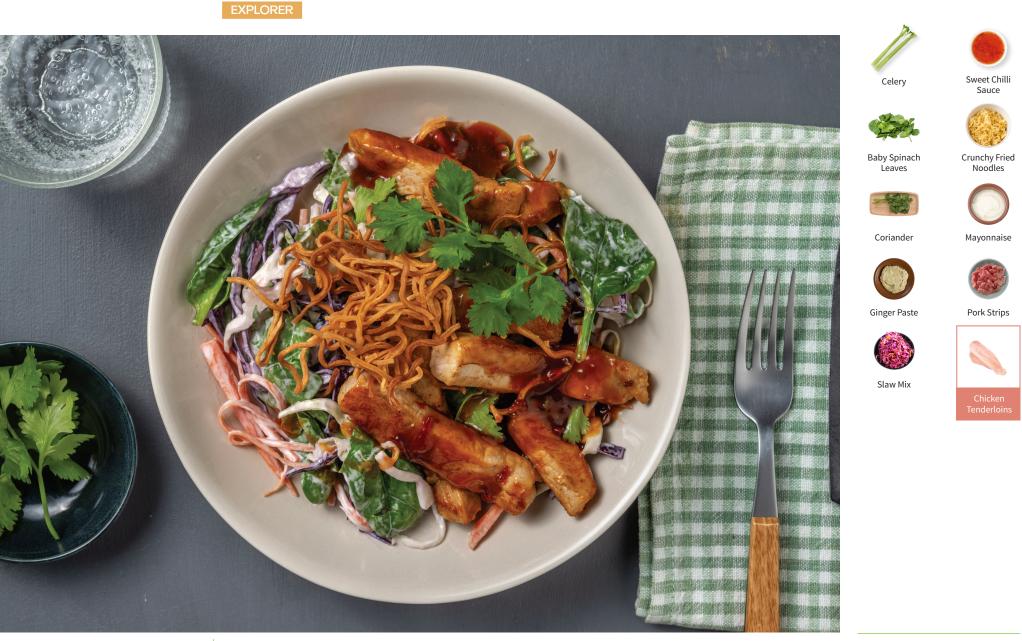


# Quick Sweet Chilli Pork & Crunchy Noodles with Celery & Spinach Slaw

Grab your Meal Kit with this symbol





Prep in: 15-25 mins Ready in: 20-30 mins Carb Smart Eat Me Early\* 1 \*Custom Recipe only 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	
olive oil*	refer to method	refer to method	
celery	1 medium packet	1 large packet	
mayonnaise	1 packet (40g)	2 packets (80g)	
rice wine vinegar*	drizzle	drizzle	
ginger paste	1 medium packet	1 large packet	
pork strips	1 small packet	1 large packet	
sweet chilli sauce	1 packet (50g)	<b>2 packets</b> (100g)	
soy sauce*	1 tbs	2 tbs	
slaw mix	1 small bag	1 large bag	
baby spinach leaves	1 medium bag	2 medium bags	
crunchy fried noodles	1 packet	2 packets	
coriander	1 bag	1 bag	
chicken tenderloins**	1 medium packet	1 large packet	

#### \* Pantry Items \*\* Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1876kJ (448Cal)	508kJ (121Cal)
Protein (g)	34.3g	9.3g
Fat, total (g)	22.1g	6g
- saturated (g)	4.1g	1.1g
Carbohydrate (g)	26.2g	7.1g
- sugars (g)	15.9g	4.3g
Sodium (mg)	1501mg	406mg
Dietary Fibre (g)	5.1g	1.4g

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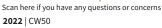
Avg Qty	Per Serving	Per 100g
Energy (kJ)	1838kJ (439Cal)	478kJ (114Cal)
Protein (g)	40.7g	10.6g
Fat, total (g)	18.2g	4.7g
- saturated (g)	2.5g	0.7g
Carbohydrate (g)	26g	6.8g
- sugars (g)	15.9g	4.1g
Sodium (mg)	1049mg	273mg

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!







## Get prepped

- Finely chop celery.
- In a medium bowl, combine mayonnaise, a drizzle of rice wine vinegar and a pinch of salt and pepper. Set aside.



# 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. Stir in sweet chilli sauce, the soy sauce and a splash of **water**.
- 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.

**Custom Recipe:** If you've swapped to chicken tenderloins, in a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook chicken tenderloins and ginger paste until browned and cooked through (when it's no longer pink inside), 3-4 minutes each side. Transfer to a plate. Continue with step as above.



## Serve up

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

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## Make the slaw

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