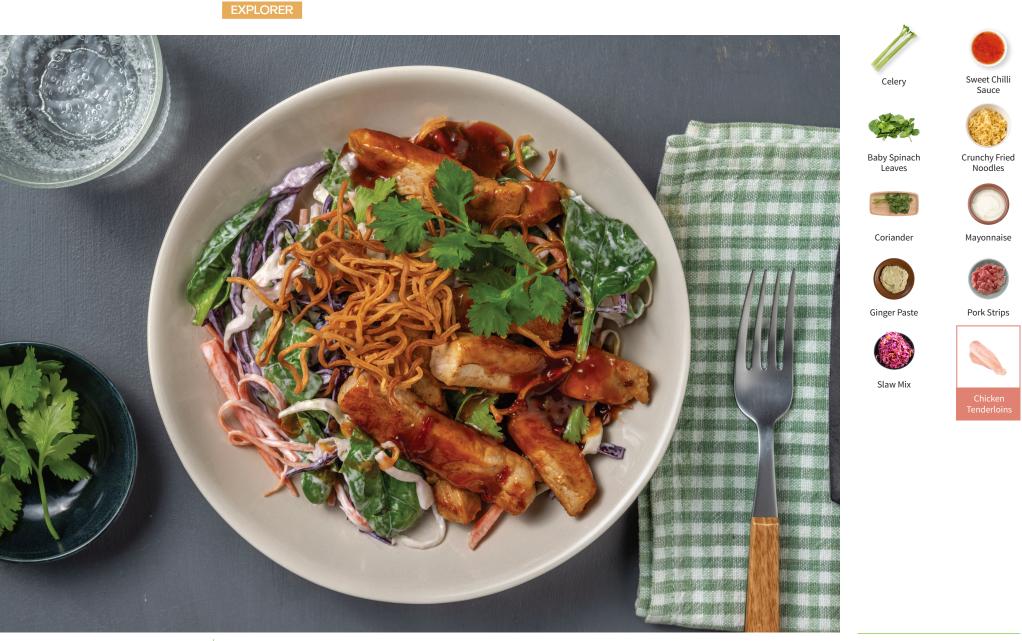


Quick Sweet Chilli Pork & Crunchy Noodles with Celery & Spinach Slaw

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)	2 packets (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

C	us	ton	١R	eci	pe
۸,	10	Ot u			

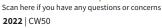
Avg Qty	Per Serving	Per 100g
Energy (kJ)	1838kJ (439Cal)	478kJ (114Cal)
Protein (g)	40.7g	10.6g
Fat, total (g)	18.2g	4.7g
- saturated (g)	2.5g	0.7g
Carbohydrate (g)	26g	6.8g
- sugars (g)	15.9g	4.1g
Sodium (mg)	1049mg	273mg

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!

Rate your recipe

Our Culinary team is waiting for your feedback! Let them know what you thought: hellofresh.com.au/rate



Make the slaw

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