

Sweet Chilli Ginger Pork & Crunchy Noodles

with Celery & Spinach Slaw

Grab your Meal Kit with this symbol



Celery



Mayonnaise



Ginger Paste



Pork Strips



Sweet Chilli Sauce



Slaw Mix



Baby Spinach Leaves



Crunchy Fried Noodles

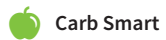



Coriander



Chicken Tenderloins

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



 Eat Me Early*
*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.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Vinegar (White or Rice Wine), Soy Sauce

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
celery	1 packet	2 packets
mayonnaise	1 medium packet	1 large packet
vinegar* (white or rice wine)	drizzle	drizzle
ginger paste	1 medium packet	1 large packet
pork strips	1 small packet	1 large packet
sweet chilli sauce	1 packet	2 packets
	(50g)	(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 small packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1739kJ (415Cal)	507kJ (121Cal)
Protein (g)	29.1g	8.5g
Fat, total (g)	20.7g	6g
- saturated (g)	3.3g	1g
Carbohydrate (g)	27g	7.9g
- sugars (g)	16.1g	4.7g
Sodium (mg)	1394mg	406mg
Dietary Fibre (g)	5.1g	1.5g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1837kJ (439Cal)	479kJ (114Cal)
Protein (g)	40.7g	10.6g
Fat, total (g)	18.2g	4.7g
- saturated (g)	2.5g	0.7g
Carbohydrate (g)	26.1g	6.8g
- sugars (g)	15.9g	4.1g
Sodium (mg)	1051mg	274mg
Dietary Fibre (g)	5.3g	1.4g

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!

Scan here if you have any questions or concerns



Get prepped

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



Make the slaw

- To bowl with mayo dressing, add **slaw mix**, **celery** 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. 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, 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 ginger pork, spooning over any remaining sauce from the pan.
- Sprinkle with **crunchy fried noodles**. Tear over **coriander** to serve. Enjoy!

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