



SWEET & STICKY PORK RICE NOODLES

with Cashew Vegetable Toss



Add the flavours of Asia to pork



Spring Onions



Garlic



Green Beans



Long Red Chilli (Optional)



Coriander



Pork Mince



Kecap Manis



Rice Stick Noodles



Roasted Cashews

Pantry Staples



Soy Sauce



Olive Oil



Fish Sauce



Sesame Oil

Hands-on: **25 mins**
Ready in: **30 mins**
Spicy (optional long red chilli)

Sticky and sweet kecap manis is just the thing for these Asian pork noodles. We've kept the rest of your bowl packed full of fresh flavours, with spring onion, green beans and coriander. The crowning jewel of these rice noodles is roasted cashew nuts, adding a perfect crunch to an easy weeknight stunner.

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **kettle, chef's knife, chopping board, garlic crusher, medium bowl, large bowl, colander, medium frying pan** and a **wooden spoon**.



1 GET PREPPED

Bring a full kettle of water to the boil. Finely slice the **spring onion**. Peel and crush the **garlic**. Trim the ends of the **green beans** and chop in half. Deseed and finely slice the **long red chilli (if using)**. **TIP:** Make sure you remove the seeds and white pith when deseeding the chilli. The pith is actually the hottest part! If you like heat, leave it in for an extra kick. Pick the **coriander** leaves.



2 MARINATE THE PORK

In a medium bowl, combine the **pork mince**, the **spring onion**, **1/2** of the **garlic** and **1/2** of the **kecap manis**. Season with a **pinch** of **salt** and **pepper** and mix to coat the pork. Set aside to marinate.



3 COOK THE NOODLES

Add the **rice stick noodles (use the suggested amount)** to a large bowl and pour over enough boiling water to completely cover the noodles. **Note:** Be sure to add the correct amount of noodles in order for your dish to be perfectly balanced, just the way we planned it! Soak for **8-10 minutes**. In the **last 2 minutes**, add the **green beans**. Reserve **2 tbs** of the **cooking water**, then drain and return to the bowl.



4 COOK THE PORK

While the noodles are soaking, heat a **drizzle** of **olive oil** in a medium frying pan over a medium-high heat. Add the marinated **pork mince** and cook for **4-5 minutes**, breaking up with a wooden spoon, until browned. Transfer to a plate.



5 TOSS IT ALL TOGETHER

Return the pan to a medium-high heat and add a **drizzle** of **olive oil**. Add the **remaining garlic**, the **roasted cashews**, the **green beans** and the **long red chilli (if using)** and cook for **1-2 minutes**, or until fragrant. **TIP:** Some like it hot, but if you don't just hold back on the chilli. Add the **fish sauce**, the **soy sauce**, the **sesame oil**, the **remaining kecap manis**, the **reserved cooking water**, add the cooked **rice noodles**. Return the **pork mince** to the pan and toss together until well combined.



6 SERVE UP

Divide the sweet and sticky pork rice noodles between bowls and sprinkle over the coriander.

Enjoy!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
spring onion 🌱	1 bunch	2 bunches
garlic	1 clove	2 cloves
green beans	1 bag	2 bags
long red chilli 🌱 (optional)	1	2
coriander 🌱	1 bunch	2 bunches
pork mince	1 packet	2 packets
kecap manis	1 sachet (50 g)	2 sachets (100 g)
rice stick noodles	1/2 packet (125 g)	1/2 packet (250 g)
fish sauce*	1 tbs	2 tbs
soy sauce*	1 tbs	2 tbs
roasted cashews	1 packet (1/4 cup)	2 packets (1/2 cup)
sesame oil*	1 tsp	2 tsp

*Pantry Items | 🌱 This ingredient can be found in your herb bag

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2920kJ (697Cal)	838kJ (200Cal)
Protein (g)	40.7g	11.7g
Fat, total (g)	26.5g	7.6g
- saturated (g)	6.7g	1.9g
Carbohydrate (g)	72.0g	20.7g
- sugars (g)	17.5g	5.0g
Sodium (g)	834mg	240mg

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