



SWEET & STICKY PORK

with Rice Noodle & Vegetable Toss



Add the flavours
of Asia to pork



Spring Onion



Garlic



Green Beans



Long Red Chilli (Optional)



Pork Mince



Kecap Manis



Rice Stick Noodles



Roasted Cashews



Coriander

Pantry Staples



Olive Oil



Fish Sauce



Hands-on: **25 mins**
Ready in: **30 mins**

Spicy (optional
long red chilli)

Sticky and sweet kecap manis is just the thing for this flavoursome Asian pork mince. 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, wooden spoon** and a **plate**.



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 ADD FLAVOUR TO PORK

In a medium bowl, combine the **pork mince**, the **spring onion**, ½ of the **garlic** and ½ of the **kecap manis**. Season with a **pinch** of **salt** and **pepper** and set aside to marinate.



3 COOK THE NOODLES

Add the **rice stick noodles** 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** of noodle cooking time, add the **green beans** to the bowl. Reserve **2 tbs** of the **cooking water**, drain the noodles and beans, and return to the bowl.



4 COOK THE PORK

While the noodles are soaking, add a **drizzle** of **olive oil** to 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, add another **drizzle** of **olive oil** and the **long red chilli (if using)** and cook for **1-2 minutes**. Add the **remaining garlic** and cook for **1 minute**, or until fragrant. Add the **roasted cashews** and cook for **1 minute**, or until golden. Add the **fish sauce**, the **remaining kecap manis** and the **reserved cooking water**. Stir in the cooked **rice noodles** and the **green beans** to coat in the sauce, and then add the **pork mince** and stir through.



6 SERVE UP

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

Enjoy!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
spring onion 🍷	1 bunch
garlic 🍷	2 cloves
green beans	1 packet
long red chilli (optional) 🍷	½
coriander 🍷	1 bunch
pork mince	1 packet
kecap manis	2 sachets (100 g)
rice stick noodles (use suggested amount)	¾ packet (250 g)
roasted cashews	1 packet (¼ cup)
fish sauce*	2 tbs

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

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3040kJ (727Cal)	867kJ (207Cal)
Protein (g)	39.0g	11.1g
Fat, total (g)	30.1g	8.6g
- saturated (g)	6.9g	2.0g
Carbohydrate (g)	72.7g	20.7g
- sugars (g)	17.6g	5.0g
Sodium (mg)	944mg	269mg

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