



Sriracha Pork Noodles

with Bok Choy and Sesame

CLASSIC 30 Minutes • 1 of your 5 a day

N° 21



Garlic Clove



Ginger



Bok Choy



Spring Onion



Noodles



Sesame Seeds



Pork Mince



Star Anise



Sriracha



Soy Sauce



Pad Thai Paste

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools, you will need:

Fine Grater (or Garlic Press), Saucepan, Sieve, Large Frying Pan and Measuring Jug.

Ingredients

	2P	3P	4P
Garlic Clove**	2	3	4
Ginger**	½	¾	1
Bok Choy**	2	3	4
Spring Onion**	1	2	2
Noodles 8) 13)	2	3	4
Sesame Seeds 3)	1 small pot	1 large pot	1 large pot
Pork Mince**	240g	360g	480g
Star Anise	½	1	1
Sriracha	2 sachets	3 sachets	4 sachets
Soy Sauce 11) 13)	2 sachets	3 sachets	4 sachets
Pad Thai Paste 11) 13)	1 sachet	1½ sachets	2 sachets
Water for the Sauce*	150ml	225ml	300ml

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	405g	100g
Energy (kJ/kcal)	2379 /569	587 /140
Fat (g)	18	4
Sat. Fat (g)	6	1
Carbohydrate (g)	63	16
Sugars (g)	13	3
Protein (g)	38	9
Salt (g)	6.35	1.57

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

3) Sesame 8) Egg 11) Soya 13) Gluten

Wash your hands before and after handling ingredients. Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Contact

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1. Get Prepped

Peel and grate the **garlic** (or use a garlic press). Peel and grate the **ginger**. Trim and halve the **bok choy** lengthways then thinly slice widthways. Trim and thinly slice the **spring onion**.



2. Cook the Noodles

Bring a saucepan of **water** up to the boil with a pinch of **salt** for the **noodles**. When boiling, add the **noodles** and cook for 4 mins. Drain in a sieve and drizzle with **oil** to prevent them from sticking together. Meanwhile, heat a large frying pan over medium heat (no oil!) and add the **sesame seeds**. Cook, stirring regularly, until golden, 2-3 mins (no **oil!**). **TIP:** Watch it like a hawk as it can burn easily. Transfer to a small bowl but don't wash the pan.



3. Cook the Pork

Drizzle some **oil** into the now empty pan over high heat. Once hot, add the **pork mince** and **star anise**, break up the **pork** with a wooden spoon as it cooks. Cook until the **pork** is browned all over, 5-6 mins. Add the **bok choy**, **ginger**, **garlic** and **half** the **spring onion** and stir-fry for 2 mins. **IMPORTANT:** Wash your hands after handling raw meat.



4. Add the Sauce

Add the **sriracha**, **soy sauce** and **pad thai paste** to the **pork mince** with the **water** (see ingredients for amount), mix well and simmer for 2-4 mins. **TIP:** Add a little less sriracha if you don't like it too spicy. **IMPORTANT:** The pork is cooked when it is no longer pink in the middle. Don't forget to remove the **star anise!**



5. Finish Up

Add the cooked **noodles** to the pan and combine everything together well. Heat through making sure everything is piping hot. Taste and add **salt** or **pepper** if needed.



6. Serve!

Divide between bowls and scatter over the remaining **spring onion** and **sesame seeds**.
Enjoy!