



# SWEET & SPICY PORK NOODLE STIR-FRY

with Bell Pepper, Cilantro & Peanuts

## INGREDIENTS

2 PERSON | 4 PERSON



½ oz | 1 oz  
Peanuts  
Contains: Peanuts



2 | 4  
Scallions



1 | 2  
Green Bell  
Pepper



1 | 2  
Lime



¼ oz | ½ oz  
Cilantro



4.5 oz | 9 oz  
Lo Mein  
Noodles  
Contains: Wheat



1 tsp | 1 tsp  
Garlic Powder



10 oz | 20 oz  
Ground Pork



4 TBSP | 8 TBSP  
Sweet Soy Glaze  
Contains: Sesame,  
Soy, Wheat



1 oz | 2 oz  
Sweet Thai Chili  
Sauce



1 tsp | 2 tsp  
Korean Chili  
Flakes



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WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Shrimp  
Contains: Shellfish

Calories: 640



10 oz | 20 oz  
Ground Beef\*\*

Calories: 870



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 830



HELLO

## LO MEIN

These long egg noodles have a tender, springy texture that's perfect for stir-fries.

### DO NOT DISTURB

Letting the pork cook awhile without stirring helps it brown; if you press down on it with a spatula, it will develop crispy, delicious edges.

### BUST OUT

- Large pot
- Large pan
- Zester
- Paper towels
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Roughly chop **peanuts**. Trim and thinly slice **scallions**, separating whites from greens. Halve, core, and thinly slice **bell pepper**. Zest and quarter **lime** (zest one lime and quarter both for 4 servings). Roughly chop **cilantro**.



### 4 START STIR-FRY

- Heat a **large drizzle of oil** in same pan over medium-high heat. Add **scallion whites**, **bell pepper**, and **half the garlic powder** (all for 4 servings); season with **salt** and **pepper**.
- Cook, stirring, until tender and lightly browned, 5-7 minutes. Transfer **veggies** to a plate. Reserve pan.



### 2 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until al dente, 5-7 minutes. Drain and set aside.



### 5 FINISH STIR-FRY

- Add another **drizzle of oil** to same pan over medium-high heat. Add **pork\***; season with **salt** and **pepper**. Cook, undisturbed, until browned on bottom, 3-4 minutes. Break up into pieces; cook until cooked through, 2-4 minutes more.
- Stir in **veggies**, **sweet soy glaze**, **chili sauce**, **1 TBSP butter** (2 TBSP for 4 servings), and **chili flakes** to taste. Cook, stirring, until well coated, 1-2 minutes; remove from heat.

- Rinse **shrimp\*** under cold water; pat dry with paper towels. Swap in shrimp (no need to break up into pieces!) or **beef\*** for pork.



### 3 TOAST PEANUTS

- While noodles cook, briefly heat a large dry pan over medium-high heat. Add **peanuts** and cook, stirring occasionally, until golden and fragrant, 2-3 minutes.
- Turn off heat; transfer to a plate. Wipe out pan.



### 6 TOSS & SERVE

- Add **drained noodles**, a **squeeze of lime juice** (two squeezes for 4 servings), and a **pinch of lime zest** to pan; toss to coat. Season with **salt**.
- Divide **noodle stir-fry** between shallow bowls.
- Top with **peanuts**, **scallion greens**, and **cilantro**. Serve with **remaining lime wedges** on the side.

\*Ground Pork is fully cooked when internal temperature reaches 160°.

• Shrimp are fully cooked when internal temperature reaches 145°.

• Ground Beef is fully cooked when internal temperature reaches 160°.