



# THAI-SPICED PORK AND RICE NOODLE STIR-FRY

with Mini Bell Peppers and Red Cabbage



## HELLO

### MINI BELL PEPPERS

These teeny veggies are sweet, petite, and a delight to eat.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 850



Rice Noodles



Mini Bell Peppers



Ground Pork



Red Cabbage



Pork Ramen Stock Concentrate



Peanuts  
(Contains: Peanuts)



Scallions



Lime



Thai Seasoning  
(Contains: Shellfish)



Soy Sauce  
(Contains: Soy)



Sesame Oil



## START STRONG


Prep the mini bell peppers by slicing off the stems and removing any seeds hanging out inside.

## BUST OUT

- Large bowl
- Large pan
- Strainer
- Oil (1 TBSP | 2 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- |  |                 |
|--|-----------------|
| • Rice Noodles   | 6 oz   12 oz    |
| • Scallions  | 2   4           |
| • Mini Bell Peppers  | 6 oz   12 oz    |
| • Lime   | 1   1           |
| • Ground Pork  | 8 oz   16 oz    |
| • Thai Seasoning  | 1 tsp   2 tsp   |
| • Red Cabbage  | 4 oz   8 oz     |
| • Soy Sauce  | 1 TBSP   2 TBSP |
| • Pork Ramen Stock Concentrate   | 1   2           |
| • Sesame Oil   | 1 TBSP   2 TBSP |
| • Peanuts  | 1 oz   2 oz     |

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### 1 SOAK NOODLES

Place **rice noodles** in a large bowl and cover with very hot tap water. Let soak until al dente, 15-20 minutes. (**TIP:** Toss noodles occasionally to prevent sticking.) Drain and set aside.



### 4 COOK VEGGIES

Heat a large drizzle of **oil** in same pan. Add **scallion whites, mini bell peppers, and cabbage**. Season with **salt and pepper**. Cook until softened and lightly browned, 3-5 minutes.



### 2 PREP

Wash and dry all produce. Thinly slice **scallions**, keeping greens and whites separate. Thinly slice **mini bell peppers** into rounds, discarding stems and **seeds**. Slice **lime** into wedges.



### 5 MAKE SAUCE AND TOSS NOODLES

Add  $\frac{1}{2}$  cup **water, soy sauce, and stock concentrate** to pan. Bring to a simmer. Return **pork** to pan, along with **rice noodles**. Toss to combine and warm through. Season to taste with **salt and pepper**.



### 3 COOK PORK

Heat a drizzle of **oil** in a large pan over high heat. Add **pork** and season with **salt, pepper, and Thai seasoning** (use as much or as little as you like—it's spicy). Break pork into pieces with a spatula or wooden spoon. Cook, tossing, until browned and cooked through, 4-6 minutes. Remove from pan and set aside.



### 6 FINISH

Divide **noodle mixture** between plates. Drizzle with **sesame oil**. Sprinkle with **scallion greens and peanuts**. Serve with **lime wedges** on the side for squeezing.

## OPEN SESAME!

That last splash of oil adds a finishing touch of flavor.