



PEANUT PORK NOODLE BOWL














with Bell Pepper and Carrots over Rice Vermicelli



HELLO PEANUT SAUCE

Peanut butter goes from ordinary to extraordinary when spiked with ginger and soy.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 890**

-  Garlic
-  Scallions
-  Lime
-  Ground Pork
-  Sesame Oil
-  Rice Noodles
-  Ground Peanuts
(Contains: Peanuts)
-  Red Bell Pepper
-  Ginger
-  Shredded Carrots
-  Hoisin Sauce
(Contains: Soy)
-  Soy Sauce
(Contains: Soy)
-  Peanut Butter
(Contains: Peanuts)

START STRONG

Have kids help out with making the sauce, letting them judge the right amount of water to add to give it a nice, loose consistency.

BUST OUT

- Large pot
- Peeler
- Large pan
- Strainer
- Oil (2 tsp)
- Sugar (2 tsp)
- Small bowl
- Large bowl

INGREDIENTS

Ingredient 4-person

- | | |
|--------------------|----------|
| • Garlic | 2 Cloves |
| • Red Bell Pepper | 1 |
| • Scallions | 4 |
| • Ginger | 1 Thumb |
| • Lime | 1 |
| • Shredded Carrots | 4 oz |
| • Ground Pork | 20 oz |
| • Hoisin Sauce | 1.25 oz |
| • Sesame Oil | 1 TBSP |
| • Soy Sauce | 2 TBSP |
| • Rice Noodles | 8 oz |
| • Peanut Butter | 4.6 oz |
| • Ground Peanuts | 1 oz |

HELLO WINE



PAIR WITH
Chateau Bonheur
Vin Blanc, NV

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH



1 PREP

Wash and dry all produce. Bring a large pot of **water** to a boil. Mince **garlic**. Core, seed, and thinly slice **bell pepper**. Trim, then thinly slice **scallions**, keeping greens and whites separate. Peel **ginger**, then grate until you have 4 tsp. Cut **lime** in half; cut one half into wedges.



4 COOK RICE NOODLES

Once water is boiling, add **rice noodles** to pot. Remove from heat and let stand until al dente, 3-4 minutes. Drain.



2 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **garlic**, **scallion whites**, and half the **ginger**. Cook until softened, 1-2 minutes. Add **bell pepper** and **carrots**, then season with **salt** and **pepper**. Cook until starting to soften, about 3 minutes.



5 MAKE PEANUT SAUCE

In a small bowl, combine **peanut butter**, **2 tsp sugar**, and remaining **soy sauce**, **ginger**, and **sesame oil**. Slowly whisk in $\frac{1}{2}$ **cup warm water**. Stir until smooth. **TIP:** Add more water as needed to give sauce a drizzly consistency.



3 COOK PORK

Add **pork** to pan with veggies, breaking up meat into pieces. Season with **salt** and **pepper**. Cook until browned, about 5 minutes. Stir in **hoisin sauce**, **1 tsp sesame oil** (we'll use the rest for the peanut sauce), and half the **soy sauce**. Stir in a squeeze of **lime juice**. Season with salt and pepper.



6 PLATE AND SERVE

In a large bowl, toss **rice noodles** with half the **peanut sauce**. Divide between individual bowls for serving. Top with **pork and veggie mixture**. Spoon remaining peanut sauce over top. Sprinkle with **ground peanuts** and **scallion greens**. Serve with **lime wedges** on the side for squeezing over.

FRESH TALK

Can anyone at the table guess what grain the noodles are made from?

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