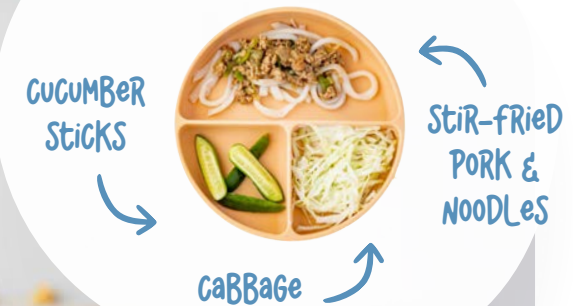


for the
little ones

Chinese PORK NOODLES

Pork mince cooked in a delicious Chinese stir-fry sauce and served over rice with a crunchy peanut and cucumber topping.



20 Minutes



2 Servings



PORK

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FROM YOUR BOX

PORK MINCE	500g
SPRING ONIONS	1 bunch
SHREDDED CABBAGE	1 bag
CHINESE STIR-FRY SAUCE	100ml
LEBANESE CUCUMBER	1
PEANUTS	40g
UDON NOODLES	2 packets

FROM YOUR PANTRY

sesame oil (or other), salt, pepper, Chinese five spice

COOKING TOOLS

kettle, large frypan or wok

Switch it up! Make meatballs and cook them in the sauce to serve over the noodles!

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option - udon noodles are replaced with rice noodles. Cook according to packet instructions or until tender.



1. COOK the PORK

Heat a large frypan or wok with **2 tbsp sesame oil** over medium-high heat. Add pork mince and cook for 5 minutes, using a spatula to break up any lumps in the mince.



2. ADD the SPRING ONIONS

Slice and add spring onions to pan (reserve some green tops for garnish) with cabbage. Cook for further 2 minutes and season with **1 tsp Chinese five spice**.

tip You can keep the cabbage fresh for serving if desired.



3. ADD the Sauce

Add Chinese stir-fry sauce and **1/2-1 cup water**. Cook for further 2-3 minutes, stirring, until well combined. Take off heat and season with **salt and pepper** to taste.



4. PREPARE the TOPPINGS

Slice or dice cucumber, roughly chop peanuts.



5. COOK the NOODLES

Boil the kettle. Add noodles to a large bowl. Cover with **hot water**. Soak for 2 minutes then drain.

tip Toss noodles with pork and sauce before serving if you prefer!



6. FINISH AND SERVE

Serve noodles topped with Chinese pork, peanuts and cucumber. Sprinkle over any reserved spring onion green tops if desired.

tip Add some fresh chilli, chilli flakes or sauce for an extra kick!