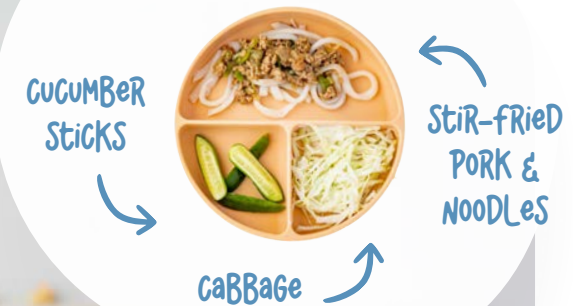


FOR THE
 LITTLE ONES


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

4/6 SERVINGS

PORK

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	36g/49g	29g/38g	79g/93g
4/6 Person:			

FROM YOUR BOX

	4 PERSON	6 PERSON
PORK MINCE	500g	2 x 500g
SPRING ONIONS	1 bunch	2 bunches
SHREDED CABBAGE	1 bag	2 bags
CHINESE STIR-FRY SAUCE	2 x 100ml	3 x 100ml
BABY CUCUMBERS	1 punnet	2 punnets
PEANUTS	2 x 40g	3 x 40g
UDON NOODLES	3 packets	5 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!

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**.

3. ADD THE SAUCE

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

6P - cook for further 2 minutes and season with 2 tsp Chinese five spice.

6P - add Chinese stir-fry sauce and 1 cup water.

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



4. PREPARE THE TOPPINGS

Slice or dice **cucumbers**, 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!