

FOR the  
Little ONES

# STIR-FRY BACON NOODLES

A colourful noodle stir-fry with veggies, smoky free-range bacon and spring onions.

 20 Minutes

 4 Servings

 PORK

How did the cooking go? Go to the My Recipes tab in your Profile and leave a review or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

## FROM YOUR BOX

EGG NOODLES	2 packets
RED CAPSICUM	1
SPRING ONIONS	1 bunch
COLESLAW	1 bag
FREE-RANGE BACON	180g
TOMATO SAUCE	2 small jars

## FROM YOUR PANTRY

sesame oil, soy sauce

## COOKING TOOLS

large saucepan, large frypan or wok

Keep the capsicum & coleslaw mix fresh and serve on the side if you prefer!

### Before you start!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans chopping board and knife, before you start cooking!

**No gluten option - egg noodles are replaced with rice noodles.** Cook in boiling water until tender.



### 1. COOK the NOODLES

Bring a large saucepan of water to a boil. Add noodles and cook for 4 minutes or until tender. Drain and rinse in cold water.

**tip** Use a fork to stir noodles occasionally so they don't stick together!



### 2. PREPARE the VEGETABLES

Slice red capsicum and spring onions. Set aside with coleslaw.

**tip** Chop the whole spring onion, green and white part. You can reserve some green tops for garnish!



### 3. FRY the BACON

Slice bacon. Heat a large frypan with **1-2 tbsp sesame oil** over medium-high heat. Add bacon and cook, stirring, for 5 minutes or until crispy.

**tip** You can use scissors to cut bacon into strips straight into the pan!



### 4. ADD the VEGGIES

Add prepared veggies and stir-fry for 5 minutes or until softened to your liking.



### 5. TOSS it ALL together

Stir in tomato sauce and **2 tbsp soy sauce**. Add drained noodles (give them an extra rinse if needed to help separate!). Toss to combine well.



### 6. FINISH & SERVE

Serve noodle stir-fry in bowls at the table. Garnish with spring onion tops.

**tip** Top the noodles with peanuts, cashews or sesame seeds for extra crunch!