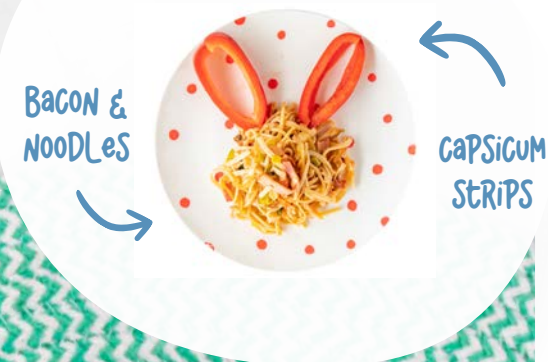




for the  
little ones



# STIR-FRY BACON NOODLES

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



20 Minutes



4 Servings



PORK

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## FROM YOUR BOX

EGG NOODLES	2 packets
RED CAPSICUM	1
SPRING ONIONS	1 bunch
COLESLAW	250g
FREE-RANGE BACON	160g
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!