



### Product Spotlight: Cabbage

Cabbage belongs to the cruciferous vegetable family, related to kale, broccoli and Brussel sprouts. Cabbage provides a good source of antioxidants!



## Chinese Cabbage and Bacon Noodles

A sweet, smokey, savoury noodle soup with bacon, cabbage and spring onions, sprinkled with sesame seeds. Perfect for warming up in winter!



25 minutes



2 servings



Pork

### Switch up the broth !

*You can use stock paste concentrate, liquid stock or bone broth to make the soup if you have some! You can also add some ginger and chilli flakes for more spice.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	31g	33g	102g



## FROM YOUR BOX

EGG NOODLES	1 packet
TOMATO PASTE	1 sachet
VEGETABLE STOCK PASTE	1 jar
GREEN CABBAGE	1/2
CARROT	1
SPRING ONIONS	1 bunch
GARLIC CLOVE	1
FREE-RANGE BACON	1 packet
SESAME SEEDS	1 packet

## FROM YOUR PANTRY

sesame oil, salt, pepper, kecap manis (see notes)

## KEY UTENSILS

large frypan or wok, 2 saucepans

## NOTES

If you don't have kecap manis, you can use 3 tbsp soy sauce and 2 tbsp sugar instead.

**No gluten option** – wheat noodles are replaced with **rice noodles**. Cook until tender. Drain and rinse well with cold water.



Scan the QR code to  
submit a Google review!



### 1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add noodles to boiling water and cook according to packet instructions or until al dente. Drain and rinse under cold water. Set aside.



### 2. SIMMER THE BROTH

Combine 1 tbsp tomato paste, stock paste, **2 tbsp kecap manis** and **1L water** in a second saucepan. Bring to a boil and simmer for 5 minutes. Reduce heat to low to keep warm until serving.



### 3. PREPARE THE VEGETABLES

Meanwhile, roughly chop cabbage (see notes), julienne or ribbon carrot using a peeler, and slice spring onions (reserve some green tops for garnish). Crush garlic.



### 4. COOK THE STIR-FRY

Heat a frypan or wok with **sesame oil** over medium-high heat. Slice and add bacon along with spring onions. Cook for 3 minutes until bacon crisps. Add remaining vegetables. Cook until vegetables are slightly charred and wilted.



### 5. COMBINE THE NOODLES

Just before serving, combine noodles, bacon and vegetables with broth. Season with **kecap manis**, **salt** and **pepper** to taste.



### 6. FINISH AND SERVE

Divide combined noodles and broth among bowls. Garnish with spring onion tops and sesame seeds.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

