




Product Spotlight: Ginger

Store your ginger in the freezer! Peel before you store. When you need to use it, it is easier to grate the ginger while it is frozen. Leftover ginger and the peel can be used in tea, stock or poaching liquid for extra flavour.




Balinese Pork Noodles

Tender pork stir-fry strips, coated in a fragrant ginger, garlic and lime sauce, quickly stir-fried with crisp Asian greens, spring onions and egg noodles in a sweet-savoury Balinese-style sauce, finished with crunchy roasted peanuts and fresh coriander.

 30 minutes

 Pork

 2 servings

Switch it up!

Don't have kecap manis? You can substitute it with a 1:1 ratio of soy sauce and brown sugar (honey, or white sugar will work as well).

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	34g	14g	67g

FROM YOUR BOX

GARLIC CLOVE	1
GINGER	1 piece
LIME	1
PORK STIR FRY STRIPS	300g
SPRING ONIONS	1 bunch
ASIAN GREENS	1 bunch
EGG NOODLES	150g
SALTED ROASTED PEANUTS	20g
CORIANDER	1 packet
BEAN SHOOTS	1 bag

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce, kecap manis

KEY UTENSILS

large frypan, saucepan

NOTES

You can use a teaspoon to peel your ginger easily; this will help to get in between and over any bumps!

No gluten option – egg noodles are replaced with rice noodles. Cook until tender.



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1. PREPARE THE INGREDIENTS

Crush **garlic**, peel and grate **ginger** (see notes) and zest **lime** (wedge remaining lime). Add to a bowl along with **1/4 cup soy sauce**, **1/4 cup kecap manis** and **pork**. Toss to coat pork.

Slice **spring onions** and **asian greens**.



2. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook for 2 minutes or until tender. Drain and rinse well with cold water to stop the cooking process.



3. BROWN THE PORK

Heat a large frypan or wok over medium-high heat with **oil**. Add **pork strips** (reserve sauce) to pan. Cook for 2 minutes each side, until **pork** is cooked through. Remove and reserve pan for step 4.



4. STIR FRY THE VEGGIES

Add **spring onions** and **asian greens** to pan (add extra oil as necessary). Stir-fry for 2-3 minutes until **veggies** are tender.



5. ADD NOODLES & SAUCE

Add **noodles**, **reserved sauce** and **pork** to **stir-fried veggies**. Stir fry for 3 minutes until well combined and **sauce** is warmed through. Season to taste with **soy sauce** and **pepper**.



6. FINISH AND SERVE

Pick **coriander** (we used tender stems and leaves) and roughly chop **peanuts**.

Divide **stir fry** among shallow bowls. Top with **bean shoots**, **peanuts** and **coriander**.

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