



Product Spotlight: Peanuts

Did you know peanuts are best stored in the fridge or freezer. This is because their high oil content causes them to go rancid when exposed to heat.




Peanutty Pork Noodles

Tender pork stir-fried with crisp vegetables and tossed through rice noodles in a creamy peanut and coconut sauce, finished with crunchy roasted peanuts and fresh lime.

 30 minutes

 Pork

 2 servings

Spice it up!

You can add extra flavours to the sauce such as ground turmeric, curry powder or paste or some sweet chilli sauce.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	41g	41g	75g

FROM YOUR BOX

RICE NOODLES	200g
PEANUT BUTTER	2 tubs
LIME	1
COCONUT MILK	165ml
RED CAPSICUM	1
CARROT	1
CELERY STALK	1
DICED PORK	300g
ROASTED PEANUTS	40g

FROM YOUR PANTRY

sesame oil, soy sauce (or tamari), rice wine vinegar, sugar (see notes)

KEY UTENSILS

large frypan or wok, saucepan, stick mixer or blender

NOTES

Use sugar of choice, you can substitute with honey if preferred.

The size of the pork pieces may vary. Remove any smaller pieces from the pan first if needed.



1. COOK THE NOODLES

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



2. PREPARE THE SAUCE

Blend **peanut butter, 1/2 lime zest and juice** (wedge remaining), **coconut milk, 1 tbsp vinegar** and **2 tbsp soy sauce** using a stick mixer or blender until well combined.



3. PREPARE THE STIR FRY

Slice **capsicum** and **celery**. Julienne (or slice) **carrot**.

Toss **pork** with **1/2 tbsp soy sauce, 1/2 tsp sugar** and **1/2 tbsp sesame oil**.



4. SEAR THE PORK

Heat a wok over high heat with **oil**. When searing hot, cook **pork** 6–8 minutes until cooked through (see notes). Remove to a plate.



5. COOK THE STIR FRY

Add **vegetables** to wok and cook for 1–2 minutes until tender. Add **noodles** and prepared **sauce**, toss until combined. Season with **soy sauce** to taste.



6. FINISH AND SERVE

Top **noodle stir-fry** with **pork**. Chop **peanuts** and use to garnish. Serve with **lime wedges**.



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