



### 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

 4/6 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
	40g	30g/35g	86g/93g
4/6 Person:			

## FROM YOUR BOX

	4 PERSON	6 PERSON
RICE NOODLES	2 x 200g	3 x 200g
PEANUT BUTTER	3 tubs	4 tubs
LIME	1	2
COCONUT MILK	165ml	400ml
RED CAPSICUM	1	2
CELERY STALKS	2	3
CARROT	1	1
DICED PORK	600g	600g + 300g
ROASTED PEANUTS	40g	2 x 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.



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### 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 **3 tbsp soy sauce** using a stick mixer or blender until well combined.

**6P** – use 1 lime zest and juice, 4 tbsp soy sauce.



### 3. PREPARE THE STIR FRY

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

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

**6P** – toss pork with 1 1/2 tbsp soy sauce, 1 1/2 tsp sugar and 1 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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