



Product Spotlight: Thai Basil

Thai basil has a purple stem and an aroma of liquorice, cinnamon and mint. It still holds its flavour after cooking where as sweet basil is best enjoyed fresh!



Street Food Pork Noodles

A bold, street-food inspired dish with smoky pork, spring onions, mushrooms, and egg noodles tossed in a rich black bean sauce, finished with Thai basil, fresh chilli, crunchy bean shoots, and a sprinkle of fried shallots and peanuts.



35 minutes



2 servings



Pork

Spice it up!

For extra flavour in the sauce, add 1-2 tsp grated ginger and a crushed garlic clove. Season the stir fried noodles with fish sauce and pepper.

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	37g	17g	55g

FROM YOUR BOX

LIME	1
BLACK BEAN SAUCE	50g
EGG NOODLES	150g
PORK STIR FRY STRIPS	300g
SPRING ONIONS	1 bunch
BUTTON MUSHROOMS	150g
THAI BASIL	1 packet
RED CHILLI	1
BEAN SHOOTS	1 packet
FRIED SHALLOT & PEANUT MIX	30g

FROM YOUR PANTRY

oil for cooking, salt, pepper, cornflour, Chinese 5 spice

KEY UTENSILS

large frypan, saucepan

NOTES

Cook everything in a wok for that authentic smoky "wok hei" flavour.

No gluten option – egg noodles are replaced with rice noodles. Cook according to packet instructions or until tender.



1. MAKE THE SAUCE

Bring a saucepan of water to a boil.

Zest **lime** (wedge remaining lime). Add to a bowl along with **black bean sauce**, **1 tsp Chinese 5 spice**, **1 tsp cornflour** and **1 tbsp water** (see cover note). Mix to combine.



2. COOK THE NOODLES

Add **noodles** to boiling water. Cook for 2 minutes or until tender. Drain and rinse well with cold water to stop the cooking process.



3. BROWN THE PORK

Season **pork** with **salt** and **1 tbsp sauce**. Heat a large frypan (see notes) over medium-high heat with **oil**. Add **pork**, in batches if necessary, and cook for 2–3 minutes each side until browned. Remove to a plate and reserve pan for step 4.



4. STIR FRY THE MUSHROOMS

Reheat frypan over medium-high heat with **oil**. Slice **spring onions** and **mushrooms**. Add to pan as you go and stir fry for 3–4 minutes until **mushrooms** are browned.



5. STIR FRY THE NOODLES

Add **cooked noodles**, **sauce** and **pork** to the **mushrooms**. Toss to combine (add **1–2 tbsp water** as necessary to loosen the sauce). Stir fry for 2–3 minutes, until **sauce** is warmed through.



6. FINISH AND SERVE

Chop **basil leaves** and slice **chilli**.

Divide **noodles** among bowls along with **bean shoots**. Top with **fried shallots & peanuts**, **chilli** and **basil**. Serve with **lime wedges**.

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