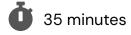






Street Food Pork Noodles

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.





2 servings



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.

PROTEIN TOTAL FAT CARBOHYDRATES

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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