T2

DINNER TWIST
LOCAL, HEALTHY, DELIVERED



## Product Spotlight: Gochujang

Gochujang is a Korean fermented chilli paste known for its deep, smoky sweetness and gentle heat. It is a pantry hero in Korean cooking.




# Creamy Gochujang Pork Noodles

Tender pork mince tossed through udon noodles in a creamy, gochujang spiced sauce, paired with a charred corn and avocado salad for crunch and freshness. Finished with a scatter of black sesame seeds.

30 minutes  2 servings  Pork

## Spice it up!

***Top with a fried egg and toasted sesame oil for a true Korean-style finish. Sprinkle with some dried chilli flakes for an extra kick.***

| Per serve : | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|---|---|---|---|
| | 30g | 25g | 71g |

## FROM YOUR BOX

| | |
|---|---|
| UDON NOODLES | 2 packets |
| CORN COB | 1 |
| AVOCADO | 1 |
| LEBANESE CUCUMBER | 1 |
| SPRING ONIONS | 1 bunch |
| PORK MINCE | 300g |
| GOCHUJANG SAUCE | 1 sachet |
| SOUR CREAM | 1 tub |
| BLACK SESAME SEEDS | 10g |

## FROM YOUR PANTRY

sesame oil, salt, pepper, rice or white wine vinegar

## KEY UTENSILS

large frypan, saucepan

## NOTES

You can season with soy sauce or tamari instead of salt if preferred.

**No gluten option - udon noodles are replaced with GF long pasta.**

Scan the QR code to submit a Google review!



## 1. COOK THE NOODLES

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



## 2. CHAR THE CORN

Remove **corn kernels** from cob. Heat a frypan over medium-high heat with **1 tsp sesame oil**. Add **corn** and cook for 4-6 minutes, or until charred. Remove to a salad bowl.



## 3. PREPARE THE SALAD

Dice **avocado** and **cucumber**. Slice **green ends of spring onions**. Toss together with **charred corn**, **3 tsp vinegar** and **3 tsp sesame oil.** Season with **salt and pepper**.



## 4. COOK THE PORK

Reheat frypan over medium-high heat with **1/2 tbsp sesame oil**. Slice and add **white ends of spring onions** along with **pork mince**. Cook for 5 minutes until sealed. Season with **salt and pepper.**



## 5. SIMMER THE SAUCE

Stir in **gochujang sauce, sour cream and 1/4 cup water** until combined. Simmer for 2-4 minutes. Add cooked **noodles** and toss. Season with **salt and pepper** to taste (see notes).



## 6. FINISH AND SERVE

Serve **pork noodles** with a side of **corn salad.** Garnish with **sesame seeds**.

**How did the cooking go?** Share your thoughts via **My Recipes** tab in your **Profile** and leave a review.
**Something not right?** Text us on **0440 132 826** or email **hello@dinnertwist.com.au**