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 | 4 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 4/6 Person:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	30g/31g	23g/25g	69g/72g

FROM YOUR BOX

	4 PERSON	6 PERSON
UDON NOODLES	4 packets	6 packets
CORN COBS	2	3
AVOCADO	1	2
LEBANESE CUCUMBERS	2	3
SPRING ONIONS	1 bunch	2 bunches
PORK MINCE	600g	600g + 300g
GOCHUJANG SAUCE	1 sachet	2 sachets
SOUR CREAM	1 tub	2 tubs
BLACK SESAME SEEDS	10g	2 x 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.

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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 cobs. Heat a frypan over medium-high heat with **2 tsp sesame oil**. Cook **corn** for 4-6 minutes, or until charred. Remove to a salad bowl.

6P - use 3 tsp sesame oil.



3. PREPARE THE SALAD

Dice **avocado** and **cucumbers**. Slice **green ends of spring onions**. Toss together with **charred corn**, **1 tbsp vinegar** and **1 tbsp sesame oil.** Season with **salt and pepper**.

6P - Toss with 1 1/2 tbsp vinegar and 1 1/2 tbsp sesame oil.



4. COOK THE PORK

Reheat frypan over medium-high heat with **1 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.**

6P - Use 1 1/2 tbsp sesame oil



5. SIMMER THE SAUCE

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

6P - add 1/2-1 cup of water.



6. FINISH AND SERVE

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

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