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DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Pork and Cabbage

Noodle Stir-Fry

A quick pork mince stir-fry with cabbage, carrot and rice noodles, topped with mixed sesame seeds.

25 minutes | 2 servings | Pork

FROM YOUR BOX

RICE NOODLES	200g
GINGER	1 piece
SPRING ONIONS	1 bunch
GREEN CABBAGE	1/4
CARROT	1
PORK MINCE	300g
SESAME SEEDS	1 packet

FROM YOUR PANTRY

sesame oil, soy sauce (or stir-fry sauce of choice)

NOTES

You could save the cabbage leaves and use to make wraps instead. Add cooked noodles and stir-fry pork mince with vegetables as the filling. Serve with a dipping sauce.

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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 just tender. Drain and rinse well with cold water to stop the cooking process.

2. PREPARE THE INGREDIENTS

Peel and grate **ginger**. Slice **spring onions** (reserve tops for garnish) and **cabbage**. Julienne or ribbon **carrot** using a vegetable peeler.

TIP *You can prepare a seasoning sauce (3 tbsp in volume) at this step so that it is ready to go in step 4. Use oyster sauce for richness, rice vinegar for acidity and sweet chilli sauce for flavour. Add some honey or tomato sauce for a touch of sweetness.*

3. COOK THE STIR-FRY

Heat a large frypan or wok over medium-high heat with **2 tbsp sesame oil**. Add **ginger** and **spring onion** and cook until fragrant. Increase heat to high and add **pork mince**. Cook for 5 minutes until sealed and season to taste (see tip). Add **vegetables** and cook for 3-4 minutes until tender.

TIP *Add some crushed garlic if you have some. We added 1 tsp Chinese Five spice as well as 1 tbsp soy sauce to flavour the pork.*

4. FINISH AND SERVE

Reduce heat to low. Toss cooked **noodles** through **vegetables** along with **2-3 tbsp stir-fry sauce of choice**. Garnish with **sesame seeds** and **spring onion tops.**

TIP *We used 2 tbsp oyster sauce and 1 tbsp soy sauce to flavour the noodles.*

This recipe has simplified instructions to help lower your meal cost.