

SEE  
NOTES FOR  
VEGETARIAN  
INSTRUCTIONS



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Ginger

Ginger is really great to help with metabolism! It is also considered both anti-inflammatory and immune boosting. Slice any leftovers and add to hot water for a simple ginger tea!



## 3 Crispy Bacon Stir-fry with Noodles

Stir-fried crispy bacon tossed with bean thread noodles and veggies. Finished with peanuts for extra crunch!

 20 minutes

 2 servings

 Pork

2 November 2020

*Add some chilli!*

*Serve stir-fry with a drizzle of chilli sauce  
or top with chilli flakes to taste!*

## FROM YOUR BOX

BEAN THREAD NOODLES	1 packet (100g)
BACON 	1 packet (100g)
SPRING ONIONS	2
MUSHROOMS	1 packet (100g)
GINGER	1 piece
SHREDDED WHITE CABBAGE	1 bag (200g)
PEANUTS	1 packet (30g)
TRIO SPROUTS	1/3 punnet *
CAPSICUM STRIPS	1/3 tub *
 WATER CHESTNUTS	1 tin
 ENOKI MUSHROOMS	1 sleeve

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

oil for cooking, curry powder, Chinese 5 spice, soy sauce

## KEY UTENSILS

saucepan, frypan or wok

## NOTES

Reserve some green spring onion tops for garnish. Add 1 crushed garlic clove if you have!

Curry powder can vary in strength between brands - if you have younger kids you can omit and add a little sweet chilli sauce or hoisin sauce instead!

**No pork option - bacon is replaced with turkey.** Thinly slice and add with noodles at step 5.

 **VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.**



### 1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add noodles and cook for 2-3 minutes or until tender. Drain and rinse with cold water.

 **VEG OPTION - Drain & chop water chestnuts, trim the bottom of the enoki mushrooms and separate.**



### 2. COOK THE BACON

Heat a large frypan or wok with oil over medium-high heat. Slice and add bacon, cook for 5 minutes or until golden and crispy.

 **VEG OPTION - Heat a large frypan or wok with oil over medium-high heat and go to step 3.**



### 3. ADD THE VEGETABLES

In the meantime, slice spring onions and mushrooms, grate ginger to yield roughly 1/2 tbsp (see notes). Add to pan and cook for 2-3 minutes or until softened.



### 4. SEASON THE STIR-FRY

Season with **1/2-1 tsp curry powder and 1/2 tsp Chinese five spice** (see notes). Stir in cabbage and 1/3 tub drained capsicum strips. Cook until wilted to your liking.

 **VEG OPTION - Add water chestnuts and enoki mushrooms to pan.**



### 5. TOSS IN THE NOODLES

Toss in the noodles to combine well. Season with **1 tbsp soy sauce** or more to taste.



### 6. FINISH AND SERVE

Serve stir-fry topped with peanuts, chopped snow pea sprouts (from trio) and any reserved spring onion tops.

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

