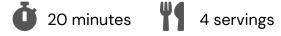


# **Crispy Bacon Stir-fry**

# with Noodles

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







# 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 (200g)
BACON **	1 packet (250g)
SPRING ONIONS	2/3 bunch *
GINGER	1 piece
SLICED MUSHROOMS	1 punnet (200g)
SHREDDED WHITE CABBAGE	1 bag (200g)
CAPSICUM STRIPS	1/2 tub *
PEANUTS	1 packet (60g)
TRIO SPROUTS	1/3 punnet *
<b>WATER CHESTNUTS</b>	1 tin
ENOKI MUSHROOMS	1 sleeve

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

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

#### **KEY UTENSILS**

saucepan, large frypan or wok

#### **NOTES**

Reserve some green spring onion tops for garnish. Add 2 crushed garlic cloves if you like!

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 grate ginger to yield roughly 1 tbsp (see notes). Add to pan along with sliced mushrooms. Cook for 2-3 minutes or until softened.



## 4. SEASON THE STIR-FRY

Season with 1 tsp curry powder and 1 tsp Chinese five spice (see notes). Stir in cabbage and 1/2 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



