

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Holy Smoke


Holy Smoke uses carefully selected fresh, natural and 100% WA local ingredients. They share our strong beliefs in supporting our local community.

MANJIMUP
holy smoke
Wood & Smoke Artisans
HAND CRAFTED GOURMET

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

 4 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 (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 *
 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, 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

