



Spicy Hoisin Pork Tenderloin

with Shrimp and Singapore Noodles

Stir-Fry Special

Spicy

35 Minutes



Pork Tenderloin
340 g | 680 g



Shrimp
285 g | 570 g



Chow Mein Noodles
200 g | 400 g



Hoisin Sauce
4 tbsp | 8 tbsp



Sweet Chili Sauce
2 tbsp | 4 tbsp



Szechuan Sauce
2 tbsp | 4 tbsp



Sweet Bell Pepper
1 | 2



Onion, sliced
113 g | 226 g



Carrot, julienned
113 g | 226 g



Green Onion
2 | 4



Soy Sauce Mirin Blend
4 tbsp | 8 tbsp



Indian Spice Mix
1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Boil water and season pork

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Add **10 cups hot water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, line a baking sheet with parchment paper.
- Combine **Szechuan sauce** and **1 tbsp (2 tbsp) hoisin sauce** in a small bowl.
- Pat **pork** dry with paper towels. If applicable, cut so you have 2 (4) equal pieces. Season with **salt** and **pepper**.

2



Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp (2 tbsp) oil**, then **pork**. Sear, turning occasionally, until golden-brown, 6-8 min.
- Transfer **pork** to the prepared baking sheet.
- Spread **Szechuan sauce mixture** over tops of **pork**.
- Roast in the **middle** of the oven until cooked through, 14-18 min.**
- Transfer **pork** to a clean cutting board. Cover loosely with foil. Set aside to rest, 5 min.

3



Prep

- Meanwhile, on a separate cutting board, core, then cut **pepper** into ¼-inch slices.
- Thinly slice **green onions**.
- Combine **soy sauce mirin blend**, **Indian Spice Mix**, **remaining hoisin sauce** and **¼ cup (½ cup) water** in a medium bowl.
- Using a strainer, drain and rinse **shrimp**. Pat dry with paper towels. Season with **salt** and **pepper**.

4



Stir-fry veggies and shrimp

- Reheat the same pan over medium-high heat.
- When hot, add **½ tbsp (1 tbsp) oil**, then **carrots, peppers** and **sliced onions**. Season with **salt** and **pepper**.
- Cook, stirring often, until tender, 3-5 min. Transfer **veggies** to a plate.
- Add **½ tbsp (1 tbsp) oil**, then **shrimp**. Cook, stirring often, until **shrimp** just turn pink, 2-3 min.
- Remove from heat, then transfer **shrimp** to the same plate as **veggies**. Cover to keep warm.

5



Cook noodles and sauce

- Add **chow mein noodles** to the **boiling water**. Cook uncovered until tender, 1-2 min.
- Drain **noodles**, then rinse under **warm water**.
- Add **sauce mixture** to the same pot. Bring to a gentle boil over medium. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.

6



Finish and serve

- Add **shrimp, veggies** and **noodles** to the pot with **sauce**. Toss to combine.
- Thinly slice **pork**.
- Stir **any pork resting juices** into the pot with **noodles**.
- Divide **noodles, veggies, shrimp** and **any remaining sauce** in the pot between plates.
- Top with **pork**.
- Sprinkle **green onions** over top.
- Drizzle as much **sweet chili sauce** over top as desired.

** Cook pork and shrimp to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.