



Spicy Pork and Peanut Dragon Noodles

with Peppers and Bok Choy

Spicy

25 Minutes

Customized Protein



or



If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Beef
250 g | 500 g



Tofu
1 | 2



Ground Pork
250 g | 500 g



Spaghetti
170 g | 340 g



Shanghai Bok Choy
1 | 2



Peanuts, chopped
28 g | 56 g



Chili-Garlic Sauce
1 tbsp | 2 tbsp



Peanut Butter
2 | 4



Sweet Chili Sauce
2 tbsp | 4 tbsp



Garlic, cloves
2 | 4



Spicy Mayo
2 tbsp | 4 tbsp



Sweet Bell Pepper
1 | 2

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



Cook noodles

- Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

Swap | Tofu

- Add **spaghetti** to the **boiling water**.
- Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain **noodles**.

4



Cook pork and make spicy mayo

Swap | Ground Beef

Swap | Tofu

- Reheat the same pan over medium. Add **½ tbsp** (1 tbsp) **oil**, then **pork** and **garlic**.
- Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Season with **salt** and **pepper**.
- Meanwhile, combine **spicy mayo** and **1 tbsp** (2 tbsp) **water** in a small bowl.

2



Prep and make sauce

- Meanwhile, cut **bok choy** into 1-inch pieces.
- Core, then cut **pepper** into ½-inch pieces.
- Peel, then mince or grate **garlic**.
- Whisk together **sweet chili sauce**, **peanut butter**, **soy sauce**, **chili-garlic sauce** and **reserved pasta water** in a medium bowl.

5



Assemble stir-fry

- Add **peppers** and **bok choy** to the pan with **pork**. Cook, stirring often, until **veggies** are tender-crisp, 2-4 min.
- Add **noodles** and **sauce**. Cook, stirring often, until **sauce** thickens slightly and coats **noodles**, 2-4 min.
- Season with **salt** and **pepper**, to taste.

3



Toast peanuts

- Heat a large non-stick pan over medium heat.
- When hot, add **peanuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (TIP: Keep your eye on peanuts so they don't burn.)
- Transfer to a plate.

6



Finish and serve

- Divide **spicy pork and peanut dragon noodles** between bowls.
- Drizzle **spicy mayo** over top, to taste.
- Sprinkle with **peanuts**.

1 | Cook noodles

Swap | Tofu

If you've opted to get **tofu**, reserve **½ cup** (1 cup) **pasta water**.

4 | Cook beef and make spicy mayo

Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork****.

4 | Cook tofu and make spicy mayo

Swap | Tofu

Pat **tofu** dry with paper towels, then crumble into pea-sized pieces. When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **tofu** and **garlic**. Cook, stirring occasionally, until **tofu** is golden-brown all over, 6-7 min. Follow the rest of the recipe as written.

** Cook to a minimum internal temperature of 74°C/165°F.