



Peanutty Yakisoba-Style Shrimp Noodles

with Sweet Chili Pork and Stir-Fried Veggies

Stir-Fry Special

Spicy

35 Minutes



Pork Tenderloin
340 g | 680 g



Shrimp
285 g | 570 g



Chow Mein Noodles
200 g | 400 g



Shanghai Bok Choy
2 | 4



Carrot, julienned
56 g | 113 g



Sweet Bell Pepper
1 | 2



Green Onion
2 | 4



Soy Sauce Mirin Blend
4 tbsp | 8 tbsp



Vegetarian Oyster Sauce
1/4 cup | 1/2 cup



Sweet Chili Sauce
4 tbsp | 8 tbsp



Peanuts, chopped
28 g | 56 g



Moo Shu Spice Blend
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.

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Ingredient quantities 56 g | 113 g
2 person | 4 person

Pantry items | Salt, sugar, unsalted butter, pepper, oil

Cooking utensils | Aluminum foil, baking sheet, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, parchment paper, strainer

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

1



Prep and sear pork

- Before starting, add 10 cups hot water to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Preheat the oven to 450°F.
- Wash and dry all produce.

- Heat a large non-stick pan over medium-high heat.
- While pan heats, pat **pork** dry with paper towels, then, if whole, cut into **2 equal pieces** (4 pieces for 4 ppl) on a separate cutting board. Season with **half the Moo Shu Spice Blend, salt** and **pepper**.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **pork**. Sear, turning occasionally, until golden-brown, 6-8 min. (**NOTE:** It's okay if pork doesn't cook all the way through at this step.)

2



Roast pork and finish prep

- While **pork** sears, line a baking sheet with parchment paper.
- Meanwhile, thinly slice **green onions**.
- Core, then cut **pepper** into ¼-inch-thick strips.
- Separate **bok choy leaves**, then cut into 1-inch pieces. (**TIP:** Rinse bok choy leaves to wash away any hidden dirt.)
- Transfer **pork** to prepared baking sheet. Spread **half the sweet chili sauce** over top.
- Roast **pork** in the **top** of the oven until cooked through, 12-14 min.**
- Discard any fat from the pan.

3



Cook noodles

- Add **chow mein noodles** to the **boiling water**. Cook uncovered until tender, 1-2 min.
- Drain **noodles**, then rinse under **warm water**.
- Return **noodles** to the same pot, off heat. Add **½ tbsp** (1 tbsp) **oil**, then gently toss to coat.
- Using a pair of scissors, make a few cuts in the pot to cut up **noodles**. Set aside.

4



Cook shrimp

- Reheat the same pan over medium-high.
- While the pan heats, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **remaining Moo Shu Spice Blend**.
- When hot, add **1 tbsp** (2 tbsp) **butter**. Swirl pan until melted, 30 sec. Add **shrimp**.
- Cook, stirring occasionally to pick up **any browned bits** in the pan, until **shrimp** just turn pink, 2-3 min.**
- Transfer to a plate and cover to keep warm.
- Carefully wipe the pan.

5



Cook veggies

- Once **pork** is cooked, remove from oven and transfer to a cutting board. Loosely cover with aluminum foil and let rest 4-5 min before slicing.
- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil, peppers, carrots** and **bok choy**. Season with **salt** and **pepper**.
- Cook, stirring often, until **veggies** are tender-crisp, 3-4 min.
- Add **soy sauce mirin blend, oyster sauce** and **¼ tsp** (½ tsp) **sugar**. Stir to coat.

6



Finish and serve

- Add **chow mein noodles, shrimp** and **half the green onions** to pan with **sauce and veggies**. Season with **salt** and **pepper**, then stir to coat.
- Thinly slice **pork**.
- Divide **noodles, shrimp and pork** between plates.
- Drizzle **remaining sweet chili sauce** over **pork**.
- Sprinkle **peanuts** and **remaining green onions** over top.

**Cook pork to a minimum internal temperature of 71°C/160°F and shrimp to a minimum internal temperature of 74°C/165°F, as size may vary.