

HELLO Spicy Pork and Peanut Dragon Noodles with Peppers and Bok Choy

Spicy

25 Minutes











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 🦫











Ground Pork 250 g | 500 g

Spaghetti 170 g | 340 g



Shanghai Bok



Choy 1 | 2









1 tbsp | 2 tbsp

Peanut Butter





Sweet Chili Sauce 2 tbsp | 4 tbsp

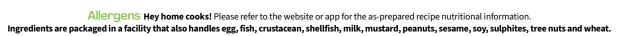
Garlic, cloves





Spicy Mayo 2 tbsp | 4 tbsp

Pepper 1 | 2



Cooking utensils | Colander, large non-stick pan, large pot, measuring cups, measuring spoons, medium bowl, small bowl, whisk



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.

O 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.



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.



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.



Cook pork and make spicy mayo

🗘 Swap | Ground Beef

Swap | Tofu

- Reheat the same pan over medium. Add 1/2 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.



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.



Finish and serve

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

Measurements within steps

1 tbsp 2 person 4 person

oil Ingredient

1 | Cook noodles

O Swap | Tofu

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

4 | Cook beef and make spicy

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 mauo

O 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.