



Sesame-Peanut Pork Chow Mein-Style Noodles

with Snap Peas

Spicy

20 Minutes

Customized Protein

+ Add















Swap

or

*2 Double

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](http://www.hellofresh.ca)



 Ground Beef 250 g 500 g	 Tofu 1 2
 Ground Pork 250 g 500 g	 Chow Mein Noodles 200 g 400 g
 Vegetarian Oyster Sauce ¼ cup ½ cup	 Hoisin Sauce 4 tbsp 8 tbsp
 Sweet Bell Pepper 1 2	 Sugar Snap Peas 113 g 227 g
 Carrot, julienned 56 g 113 g	 Garlic Puree 1 tbsp 2 tbsp
 Sesame Seeds 9 g 18 g	 Peanuts, chopped 56 g 112 g
 Sesame Oil 1 tbsp 2 tbsp	 Sriracha 2 tsp 4 tsp

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.

Pantry items | Salt, oil, pepper

Cooking utensils | Colander, large bowl, large non-stick pan, large pot, measuring cups, measuring spoons, kitchen shears

1



Cook sesame-peanut pork

- 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 | Ground Beef

🔄 Swap | Tofu

- Heat a large non-stick pan over medium-high heat.
- When hot, add **half the sesame oil**, then **pork, peanuts** and **sesame seeds**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Season with **salt** and **pepper**, to taste.
- Transfer **pork** to a large bowl, then cover to keep warm.

4



Finish veggies

- Add **hoisin sauce, garlic puree, vegetarian oyster sauce, half the sriracha** and **2 tbsp (4 tbsp) water** to the pan with **veggies**.
- Bring to a simmer. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.
- Remove the pan from heat, then season with **salt** and **pepper**, to taste.

2



Prep

- Meanwhile, core, then cut **pepper** into ¼-inch slices.
- Trim **snap peas**.

3



Start veggies

- Reheat the same pan (from step 1) over medium-high.
- When hot, add ½ **tbsp (1 tbsp) oil**, then **snap peas, carrots** and **peppers**. Season with **salt** and **pepper**.
- Cook, stirring often, until tender, 4-5 min.

5



Cook noodles

- Meanwhile, add **noodles** to the boiling water. Cook, stirring occasionally, until tender, 1-2 min.
- Drain **noodles**, then rinse under warm water.
- Return **noodles** to the same pot, off heat. Add **remaining sesame oil**, then gently toss to coat.
- Using a pair of scissors or kitchen shears, make a few cuts in the pot to cut up **noodles**. Set aside.

6



Finish and serve

- Divide **noodles, veggies** and **any remaining sauce from the pan** between plates.
- Top with **sesame-peanut pork**.
- Drizzle **remaining sriracha** over top, if desired.

Measurements within steps | 1 tbsp (2 tbsp) oil | 2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1 | Cook sesame-peanut beef

🔄 Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork**.** Remove and discard excess fat, if desired.

1 | Cook sesame-peanut tofu

🔄 Swap | Tofu

If you've opted to get **tofu**, pat **tofu** dry with paper towels, then crumble into pea-sized pieces. When pan is hot, add **1 tbsp (2 tbsp) oil**, half the **sesame oil**, then **tofu, peanuts** and **sesame seeds**. Cook for 6-7 min, stirring occasionally, until **tofu** is browned all over. Follow the rest of the recipe as written.

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