



Chili-Garlic Pork Noodles

with Peppers and Celery

Spicy

30 Minutes

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Ground Beef
250 g | 500 g

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Tofu
1 | 2



Ground Pork
250 g | 500 g



Linguine
170 g | 340 g



Sweet Bell Pepper
1 | 2



Celery
3 | 6



Green Onion
2 | 4



Garlic, cloves
4 | 8



Ginger
30 g | 60 g



Vegetarian Oyster Sauce
4 tbsp | 8 tbsp



Chili-Garlic Sauce
2 tbsp | 4 tbsp



Gravy Spice Blend
2 tbsp | 4 tbsp



Crispy Shallots
28 g | 56 g

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



Prep

- Before starting, wash and dry all produce.
- **Ginger Guide for Step 1:**
 - Mild: ½ tbsp (1 tbsp)
 - Medium: 1 tbsp (2 tbsp)
 - Extra: 1 ½ tbsp (3 tbsp)

- Add **10 cups hot water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, core, then cut **pepper** into ¼-inch slices.
- Thinly slice **celery** crosswise.
- Thinly slice **green onions**.
- Peel, then mince or grate **garlic**.
- Peel, then mince or grate **1 tbsp (2 tbsp) ginger**. (NOTE: Reference ginger guide.)

2



Stir-fry veggies

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp (1 tbsp) oil**, then **celery**. Cook, stirring occasionally, until starting to soften, 1-2 min.
- Add **peppers**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **veggies** are tender-crisp, 3-4 min.
- Remove from heat. Transfer **veggies** to a plate, then cover to keep warm.

3



Cook linguine

- Meanwhile, add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve ¼ **cup (½ cup) pasta water**, then drain and return **linguine** to the same pot, off heat.
- Add ½ **tbsp (1 tbsp) oil** and **half the green onions**, then toss to combine.
- Cover to keep warm.

4



Cook pork

Swap | Ground Beef

Swap | Tofu

- Meanwhile, reheat the same pan (from step 2) over medium-high.
- When the pan is hot, add ½ **tbsp (1 tbsp) oil**, then **pork**.
- Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Sprinkle **2 tsp (4 tsp) sugar** over top. Cook, stirring often, until **pork** is dark golden-brown, 2-3 min.

5



Make sauce

- Add **Gravy Spice Blend**, **garlic** and **ginger** to the pan with **pork**. Cook, stirring often, until **aromatics** are fragrant and **pork** is coated, 1 min.
- Add ¾ **cup (1 ½ cups) water**, **vegetarian oyster sauce** and **half the chili-garlic sauce**. Bring to a simmer.
- Once simmering, cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Remove from heat, then add **veggies**. Season with **pepper**, to taste, then stir to combine.

6



Finish and serve

- Add **pork**, **veggies**, **sauce** and **reserved pasta water** to the pot with **linguine**.
- Season with **salt** and **pepper**, to taste, then toss to combine. (TIP: For a lighter sauce consistency, add more water, 1-2 tbsp at a time, if desired.)
- Divide **chili-garlic pork noodles** and **any remaining sauce** in the pot between plates.
- Sprinkle with **crispy shallots** and **remaining green onions**.
- Drizzle **remaining chili-garlic sauce** over top.

Measurements within steps

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

4 | Cook 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**.**

4 | Cook tofu

Swap | Tofu

If you've opted to get **tofu**, pat dry with paper towels, then crumble into pea-sized pieces. Cook it in the same way the recipe instructs you to cook the **pork**, until golden.



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