



# Chili-Garlic Pork Noodles

with Peppers and Celery

Spicy

30 Minutes



Ground Pork



Linguine



Sweet Bell Pepper



Celery



Green Onion



Garlic, cloves



Ginger



Vegetarian Oyster Sauce



Chili-Garlic Sauce



Gravy Spice Blend



Crispy Shallots

HELLO VEGETARIAN OYSTER SAUCE

*A savoury sauce that adds oomph to any stir-fry!*

## Start here

Before starting, wash and dry all produce.

### Ginger Guide for Step 1 (dbl for 4 ppl):

- Mild: ½ tbsp
- Medium: 1 tbsp
- Extra: 1 ½ tbsp

## Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

## Ingredients

|                              | 2 Person | 4 Person |
|------------------------------|----------|----------|
| Ground Pork                  | 250 g    | 500 g    |
| Linguine                     | 170 g    | 340 g    |
| Sweet Bell Pepper            | 160 g    | 320 g    |
| Celery                       | 3        | 6        |
| Green Onion                  | 2        | 4        |
| Garlic, cloves               | 4        | 8        |
| Ginger                       | 30 g     | 60 g     |
| Vegetarian Oyster Sauce      | 4 tbsp   | 8 tbsp   |
| <b>Chili-Garlic Sauce</b> 🌶️ | 2 tbsp   | 4 tbsp   |
| Gravy Spice Blend            | 2 tbsp   | 4 tbsp   |
| Crispy Shallots              | 28 g     | 56 g     |
| Sugar*                       | 2 tsp    | 4 tsp    |
| Oil*                         |          |          |
| Salt and Pepper*             |          |          |

\* Pantry items

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

## 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.*

## Contact

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## 1 Prep

- 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 ginger**. (NOTE: Reference ginger guide.)



## 4 Cook pork

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



## 2 Stir-fry veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **celery**. Cook, stirring occasionally, until starting to soften, 1-2 min.
- Add **peppers**, then 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.



## 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 water** (dbl for 4 ppl), **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.



## 3 Cook linguine

- Meanwhile, add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **linguine** to the same pot, off heat.
- Add **½ tbsp oil** (dbl for 4 ppl) and **half the green onions**, then toss to combine.
- Cover to keep warm.



## 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. (NOTE: 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.

## Dinner Solved!