



# Chili-Garlic Pork Noodles

with Peppers and Celery

Spicy

30 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](https://www.hellofresh.ca)



 	 
Ground Beef 250 g   500 g	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.

**Pantry items** | Sugar, oil, salt, pepper

**Cooking utensils** | Colander, measuring spoons, measuring cups, large pot, large non-stick pan

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 tsp (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**, 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**, then toss to combine. (**TIP:** For a lighter sauce consistency, add water, 1-2 tbsp at a time.)
- Divide **chili-garlic pork noodles** and **any remaining sauce** in the pot between plates.
- Sprinkle with **crispy shallots** and **remaining green onions**.
- Drizzle with **remaining chili-garlic sauce**.

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 **tofu** 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-brown all over, 6-7 min.

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



Issue with your meal? Scan the QR code to share your feedback.