



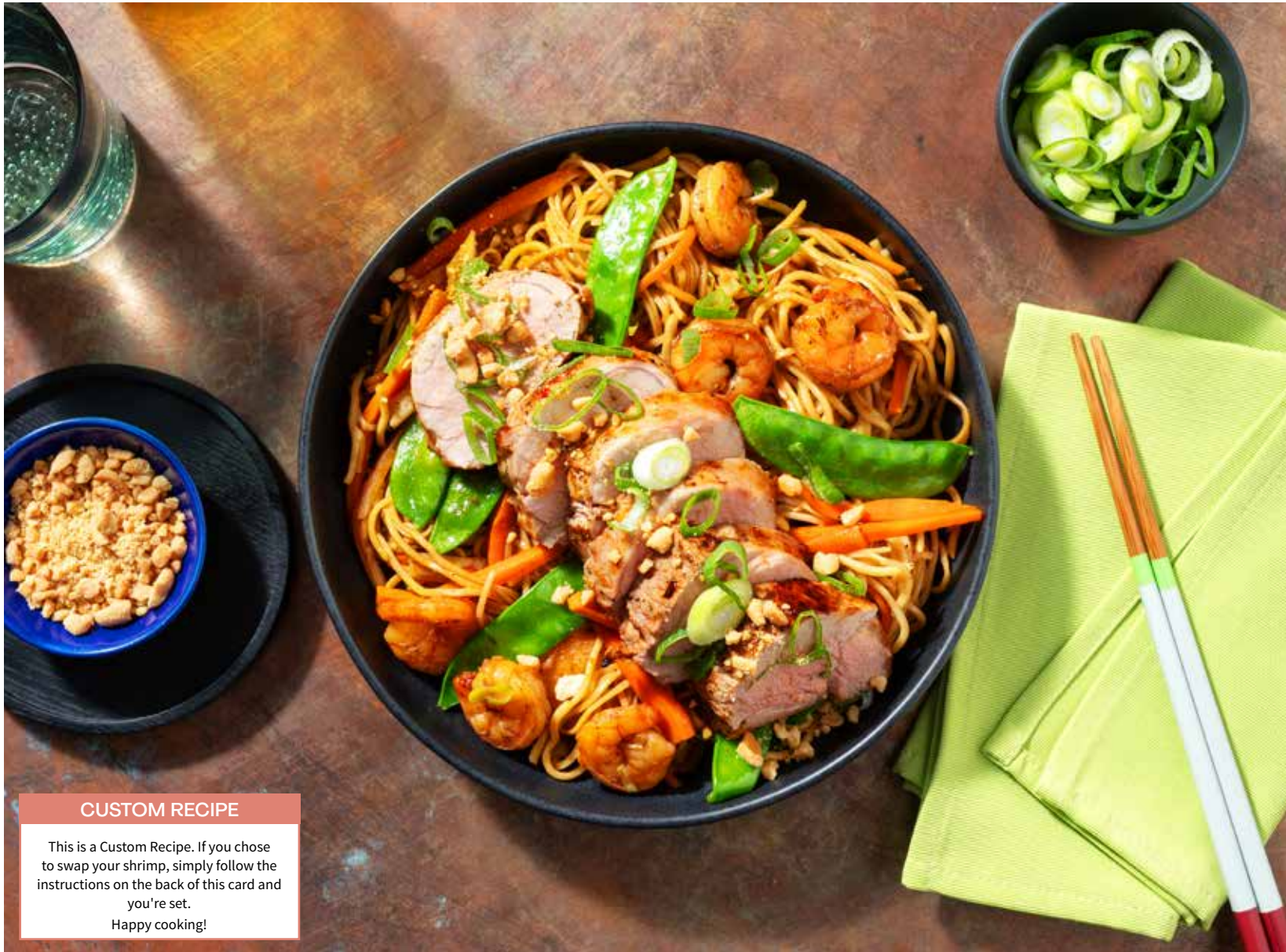
# Peanutty Yakisoba-Style Shrimp Noodles

with Sweet Chili Pork and Stir-Fried Veggies

Stir-Fry Special 35 Minutes



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**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to swap your shrimp, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Pork Tenderloin



Jumbo Shrimp



Shrimp



Chow Mein Noodles



Green Cabbage, shredded



Carrot, julienned



Snow Peas



Green Onion



Soy Sauce Mirin Blend



Vegetarian Oyster Sauce



Sweet Chili Sauce



Peanuts, chopped



Moo Shu Spice Blend

**HELLO VEGETARIAN OYSTER SAUCE**  
A savoury sauce that adds oomph to any stir-fry!

## Start here

- Before starting, add 10 cups hot water to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Preheat the oven to 450°F.
- Wash and dry all produce.

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

## Bust out

Baking sheet, measuring spoons, strainer, aluminum foil, parchment paper, measuring cups, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Pork Tenderloin	340 g	680 g
Jumbo Shrimp	285 g	570 g
Shrimp	285 g	570 g
Chow Mein Noodles	200 g	400 g
Green Cabbage, shredded	113 g	226 g
Carrot, julienned	56 g	113 g
Snow Peas	56 g	113 g
Green Onion	2	4
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Sweet Chili Sauce 🍷	4 tbsp	8 tbsp
Peanuts, chopped	28 g	56 g
Moo Shu Spice Blend	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook pork and shrimp to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively, as size may vary.

## 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.



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### Prep and sear pork

- Heat a large non-stick pan over medium-high heat.
- While pan heats, pat **pork** dry with paper towels, then, if whole, cut into 2 equal pieces (4 pieces for 4 ppl) on a separate cutting board. Season with **half the Moo Shu Spice Blend, salt and pepper**.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **pork**. Sear, turning occasionally, until golden-brown, 6-8 min. (**NOTE:** It's okay if pork doesn't cook all the way through at this step.)



### Cook shrimp

- Reheat the same pan over medium-high.
- While the pan heats, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **remaining Moo Shu Spice Blend**.
- When hot, add **1 tbsp** (2 tbsp) **butter**. Swirl pan until melted, 30 sec. Add **shrimp**.
- Cook, stirring occasionally to pick up **any browned bits** in the pan, until **shrimp** just turn pink, 2-3 min.\*\*
- Transfer to a plate and cover to keep warm.
- Carefully wipe the pan.



### Roast pork and finish prep

- While **pork** sears, line a baking sheet with parchment paper.
- Meanwhile, thinly slice **green onions**.
- Trim **snow peas**.
- Transfer **pork** to prepared baking sheet. Spread **half the sweet chili sauce** over top.
- Roast **pork** in the **top** of the oven until cooked through, 12-14 min.\*\*
- Discard **any fat** from the pan.

If you've opted to get **jumbo shrimp**, prepare and cook it in the same way the recipe instructs you to cook the **regular shrimp**.



### Cook veggies

- Once **pork** is cooked, remove from oven and transfer to cutting board. Loosely cover with aluminum foil and allow to rest for 4-5 min before slicing.
- While **pork** rests, reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil, snow peas, carrots and cabbage**. Season with **salt and pepper**.
- Cook, stirring often, until **veggies** are tender-crisp, 3-4 min.
- Add **soy sauce mirin blend, oyster sauce**, and **¼ tsp** (½ tsp) **sugar**. Stir to coat.
- Add **chow mein noodles, shrimp** and **half the green onions**. Season with **salt and pepper**, then stir to coat.



### Cook noodles

- Add **chow mein noodles** to the **boiling water**. Cook uncovered until tender, 1-2 min.
- Drain **noodles**, then rinse under warm water.
- Return **noodles** to the same pot, off heat. Add **½ tbsp** (1 tbsp) **oil**, then gently toss to coat.
- Using a pair of scissors, make a few cuts in the pot to cut up **noodles**. Set aside.



### Finish and serve

- Thinly slice **pork**
- Divide **noodles, shrimp** and **pork** between plates.
- Drizzle **remaining sweet chili sauce** over **pork**.
- Sprinkle **peanuts** and **remaining green onions** over top.

## Dinner Solved!