



Pearl River-Inspired Pork Noodles

with Carrots and Bok Choy

Quick

25 Minutes



Ground Pork



Hoisin Sauce



Soy Sauce



Garlic, cloves



Carrot, julienned



Spaghetti



Tomato Sauce Base



Cilantro



Shallot



Shanghai Bok Choy



White Cooking Wine

HELLO SPAGHETTI

A great alternative to noodles!

Start here

- Before starting, wash and dry all produce.
- 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.

Bust out

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

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Hoisin Sauce	¼ cup	½ cup
Soy Sauce	2 tbsp	4 tbsp
Garlic, cloves	1	2
Carrot, julienned	56 g	113 g
Spaghetti	170 g	340 g
Tomato Sauce Base	2 tbsp	4 tbsp
Cilantro	7 g	7 g
Shallot	50 g	100 g
Shanghai Bok Choy	226 g	454 g
White Cooking Wine	4 tbsp	8 tbsp
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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Cook noodles

Add **noodles** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **noodles** to the same pot, off heat.



Prep and make sauce

While **noodles** cook, peel, then mince or grate **garlic**. Cut **bok choy** into 1-inch pieces. Peel, then cut **shallot** into ¼-inch pieces. Roughly chop **cilantro**. Combine **hoisin** and **soy sauce** in a small bowl.



Cook pork

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **garlic** and **shallots**. Cook, stirring often, until slightly softened, 1-2 min. Add **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.** Carefully drain and discard excess fat. Add **tomato sauce base**. Cook, stirring constantly, until **pork** is coated, 30 sec-1 min. Season with **salt** and **pepper**. Add **cooking wine**. Cook, stirring occasionally, until **wine** reduces slightly, 1-2 min.



Cook veggies

Add **carrots** and **bok choy** to the pan with **pork**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **veggies** soften slightly, 3-4 min.



Finish noodles

Add **sauce** and **reserved pasta water** to the pan with **veggies**, then bring to a simmer. Once simmering, add **noodles**. Cook, stirring constantly, until **sauce** thickens slightly and coats **noodles**, 3-4 min. Season with **salt** and **pepper**, to taste.



Finish and serve

Divide **pork noodles** between plates. Sprinkle **cilantro** over top.

Dinner Solved!