



# Sesame and Peanut Pork Chow Mein

with Snap Peas

20-min

Spicy



Ground Pork



Chow Mein Noodles



Vegetarian Oyster Sauce



Hoisin Sauce



Sugar Snap Peas



Sesame Seeds



Garlic Puree



Sweet Bell Pepper



Carrot, julienned



Peanuts, chopped



Cilantro



Sesame Oil



Sriracha

HELLO PEANUTS

*These groundnuts are actually legumes!*

## Start here

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Chow Mein Noodles	200 g	400 g
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Hoisin Sauce	¼ cup	½ cup
Sugar Snap Peas	113 g	227 g
Sesame Seeds	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Sweet Bell Pepper	160 g	320 g
Carrot, julienned	56 g	113 g
Peanuts, chopped	28 g	56 g
Cilantro	7 g	7 g
Sesame Oil	1 tbsp	2 tbsp
Sriracha 🌶️	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.*

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## 1 Cook noodles

Add **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 oil** (dbl for 4 ppl), then gently toss to coat. Using a pair of scissors, make a few cuts in the pot to cut up **noodles**. Set aside.



## 2 Prep

Core, then cut **pepper** into ¼-inch slices. Trim **snap peas**. Roughly chop **cilantro**.



## 3 Cook sesame and peanut pork

Heat a large non-stick pan over medium-high heat. When hot, add **sesame oil**, then **pork**, **peanuts** and **sesame seeds**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. **\*\*** Season with **salt** and **pepper**. Transfer **pork** to a large bowl and cover with foil to keep warm.



## 4 Start veggies

Heat the same pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **snap peas**, **carrots** and **peppers**. Cook, stirring often, until tender, 4-5 min.



## 5 Finish veggies and assemble noodles

Remove the pan with **veggies** from heat. Add **hoisin sauce**, **garlic puree**, **vegetarian oyster sauce**, **half the sriracha** and **2 tbsp water** (dbl for 4 ppl). Stir until **sauce** thickens slightly, 1-2 min. Add **veggie mixture** to the pot with **noodles**, then toss to combine.



## 6 Finish and serve

Divide **noodles** between bowls, then top with **sesame and peanut pork**. Sprinkle with **cilantro**. Drizzle **remaining sriracha** over top, if desired.

## Dinner Solved!