



Sesame-Peanut Pork Chow Mein-Style Noodles

with Snap Peas

Spicy

20-min



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Ground Pork



Chicken Breasts



Chow Mein Noodles



Vegetarian Oyster Sauce



Hoisin Sauce



Sweet Bell Pepper



Sugar Snap Peas



Carrot, julienned



Garlic Puree



Sesame Seeds



Peanuts, chopped



Sesame Oil



Sriracha

CUSTOM RECIPE

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

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.

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Chicken Breasts*	2	4
Chow Mein Noodles	200 g	400 g
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Hoisin Sauce	¼ cup	½ cup
Sweet Bell Pepper	160 g	320 g
Sugar Snap Peas	113 g	227 g
Carrot, julienned	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Sesame Seeds	1 tbsp	2 tbsp
Peanuts, chopped	56 g	112 g
Sesame Oil	1 tbsp	2 tbsp
Sriracha 🌶️	2 tsp	4 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork and chicken to a minimum internal temperature of 74°C/165°F.

• Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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 sesame-peanut pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add **half the 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**, to taste.
- Transfer **pork** to a large bowl, then cover to keep warm.

If you've opted to get **chicken breasts**, pat dry with paper towels. Cut **chicken** into 2-inch pieces. Season with **salt and pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **half the sesame oil**, then **chicken, peanuts and sesame seeds**. Cook, stirring **chicken** often, until cooked through 4-5 min.** Transfer **chicken** to a large bowl, then cover to keep warm.

4



Finish veggies

- Add **hoisin sauce, garlic puree, vegetarian oyster sauce, half the sriracha** and **2 tbsp** (4 tbsp) **water** to the pan with **veggies**.
- Bring to a simmer. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.
- Remove the pan from heat, then season with **salt and pepper**, to taste.

2



Prep

- Meanwhile, core, then cut **pepper** into ¼-inch slices.
- Trim **snap peas**.

3



Start veggies

- Heat the same pan (from step 1) over medium-high.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **snap peas, carrots and peppers**. Season with **salt and pepper**.
- Cook, stirring often, until tender, 4-5 min.

5



Cook noodles

- Meanwhile, add **noodles** to the **boiling water**. Cook, stirring occasionally, until tender, 1-2 min.
- Drain **noodles**, then rinse under warm water.
- Return **noodles** to the same pot, off heat. Add **remaining sesame oil**, then gently toss to coat.
- Using a pair of scissors, make a few cuts in the pot to cut up **noodles**. Set aside.

6



Finish and serve

- Divide **noodles, veggies** and **any remaining sauce** from the pan between bowls.
- Top with **sesame-peanut pork**.
- Drizzle **remaining sriracha** over top, if desired.

Dinner Solved!