

Sesame-Peanut Pork Chow Mein-Style Noodles

with Snap Peas

Spicy

20-min



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Ground Pork





Chow Mein Noodles

Vegetarian Oyster Sauce





Hoisin Sauce

Sweet Bell Pepper





Sugar Snap Peas



Garlic Puree

Sesame Seeds





Peanuts, chopped

Sesame Oil



Sriracha



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!



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
- Wash and dry all produce.

Measurements 1 tbsp oil (2 tbsp) within steps

Bust out

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

Inaredients

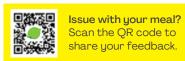
	2 Person	4 Person
Ground Pork	250 g	500 g
Chicken Breasts	2	4
Chow Mein Noodles	200 g	400 g
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Hoisin Sauce	1/4 cup	½ cup
Sweet Bell Pepper	160 g	320 g
Sugar Snap Peas	113 g	227 g
Carrot, julienned	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Sesame Seeds	1 tbsp	2 tbsp
Peanuts, 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, sov. sulphites, tree nuts and wheat.





Cook sesame-peanut pork

- · Heat a large non-stick pan over mediumhigh 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 nonstick 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.



Prep

- · Meanwhile, core, then cut pepper into 1/4-inch slices.
- Trim snap peas.



Start veggies

- Heat the same pan (from step 1) over medium-high.
- When hot, add 1/2 tbsp (1 tbsp) oil, then snap peas, carrots and peppers. Season with **salt** and **pepper**.
- Cook, stirring often, until tender, 4-5 min.



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.



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.



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!