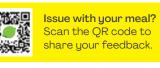


Tahini-Hoisin Pork Noodles

with Mixed Veggies and Peanuts

20 Minutes





A sweet and savoury sauce that adds an extra boost of flavour!

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

Heat Guide for Step 2:

• Mild: 1 tsp (2 tsp) • Spicy: 1 tbsp (2 tbsp)

Bust out

Medium bowl, colander, measuring spoons, measuring cups, whisk, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Chow Mein Noodles	200 g	400 g
Tahini	2 tbsp	4 tbsp
Hoisin Sauce	1⁄4 cup	½ cup
Chili Garlic Sauce 🥑	1 tbsp	2 tbsp
Soy Sauce	2 tbsp	4 tbsp
Mini Sweet Peppers	1	2
Vegetable Mix	170 g	340 g
Green Onion	2	4
Peanuts, chopped	28 g	56 g
Ginger-Garlic Puree	2 tbsp	4 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.



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- Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Add **ginger-garlic puree** to the pan. Cook, stirring often, until fragrant, 30 sec. Season with **salt** and **pepper**.
- Transfer **pork** to a plate.

If you've opted to get **beef,** cook it in the same way the recipe instructs you to cook the **pork**.**



Cook veggies

- Return the pan (from step 1) to medium-high.
- Add vegetable mix, ¼ cup (½ cup) water and 1 tbsp (1 ½ tbsp) oil to the pan. Season with salt and pepper.
- Cover and cook, stirring occasionally, until **veggies** are tender-crisp and water evaporates, 3-4 min.
- Add green onions and peppers. Cook, stirring often, until peppers are tender-crisp, 1-2 min.



Prep and make sauce

- Meanwhile, core, then cut **pepper** into 1/4-inch slices.
- Cut green onions into 1/2-inch pieces.
- Cut **any larger broccoli florets** into bitesize pieces.
- Whisk together **tahini**, **soy sauce**, **hoisin sauce** and **1 tbsp chili garlic sauce** in a medium bowl. (NOTE: Reference heat guide.)



Cook noodles

• Add chow mein noodles to the boiling water. Cook uncovered until tender, 1-2 min.

- Reserve ¹/₃ cup (²/₃ cup) **noodle water**, then drain **noodles** in a colander.
- Rinse **noodles** under cool water until no longer hot.
- Set aside to drain.

Finish noodles

• While **veggies** cook, add **reserved noodle water** to the bowl with **sauce**, then whisk until smooth.

- Add **sauce mixture** and **pork** to the pan with **veggies**. Cook, stirring constantly, until **sauce** comes to a simmer.
- Once simmering, add **noodles**. Cook, tossing constantly, until **noodles** are coated and **sauce** thickens, 1-2 min.
- Season with salt and pepper, to taste.



Finish and serve

- Divide pork noodles between bowls.
- Sprinkle **peanuts** over top.

Dinner Solved!

