



# Tahini-Hoisin Pork Noodles

with Mixed Veggies and Peanuts

20 Minutes



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Ground Pork



Ground Beef



Chow Mein Noodles



Tahini



Hoisin Sauce



Chili Garlic Sauce



Soy Sauce



Mini Sweet Peppers



Vegetable Mix



Green Onion



Peanuts, chopped



Ginger-Garlic Puree

### 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 HOISIN SAUCE

*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 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

### Heat Guide for Step 2:

- Mild: 1 tsp (2 tsp)
- Medium: 2 tsp (4 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	¼ 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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1



### Cook pork

- Heat a large non-stick pan over medium-high 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**\*\*

4



### 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.

2



### Prep and make sauce

- Meanwhile, core, then cut **pepper** into ¼-inch slices.
- Cut **green onions** into ½-inch pieces.
- Cut **any larger broccoli florets** into bite-size pieces.
- Whisk together **tahini**, **soy sauce**, **hoisin sauce** and 1 **tbsp chili garlic sauce** in a medium bowl. (**NOTE**: Reference heat guide.)

3



### Cook noodles

- Add **chow mein noodles** to the **boiling water**. Cook uncovered until tender, 1-2 min.
- Reserve ⅓ **cup** (⅔ **cup**) **noodle water**, then drain **noodles** in a colander.
- Rinse **noodles** under cool water until no longer hot.
- Set aside to drain.

5



### 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.

6



### Finish and serve

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

## Dinner Solved!