



Tahini-Hoisin Pork Noodles

with Mixed Veggies and Peanuts

Quick

20 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



Ground Pork



Ground Turkey



Chow Mein Noodles



Tahini



Hoisin Sauce



Chili Garlic Sauce



Soy Sauce



Mini Sweet Peppers



Shanghai Bok Choy



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 Turkey	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 Pepper	1	2
Shanghai Bok Choy	2	4
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.



Issue with your meal?
Scan the QR code to
share your feedback.

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 to a plate.

If you've opted to get **turkey**, 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 **bok choy**, ¼ **cup** (⅓ **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 **bok choy** into 1-inch pieces.
- Cut **green onions** into ½-inch pieces.
- Whisk together **tahini**, **soy sauce**, **hoisin sauce** and **1 tbsp** (2 **tbsp**) **chili-garlic sauce** in a medium bowl. (**NOTE**: Reference heat guide.)

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.

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.

6



Finish and serve

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

Dinner Solved!