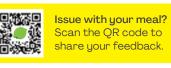


# **Tahini-Hoisin Pork Noodles**

with Mixed Veggies and Peanuts

Quick 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	1 tbsp	(2 tbsp)	oil
within steps	2 person	4 person	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	1⁄4 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.



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### **Cook** pork

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1/2 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**.\*\*



#### **Cook veggies**

- Return the pan (from step 1) to medium-high.
- Add bok choy, 1/4 cup (1/3 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 <sup>1</sup>/<sub>4</sub>-inch slices.
- Cut bok choy into 1-inch pieces.
- Cut green onions into 1/2-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.)



#### Cook noodles

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

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

• 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!**



**Finish noodles**