



Tahini-Hoisin Pork Noodles

with Veggies and Peanuts

Quick

Optional Spice

20 Minutes

↗ Custom Recipe

+ Add

↻ Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



↻ Swap



Ground Turkey

250 g | 500 g

↻ Swap



Tofu

1 | 2



Ground Pork

250 g | 500 g



Spaghetti

170 g | 340 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



Sweet Bell 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

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.

Pantry items | Salt*, pepper*, oil*

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

1



Cook noodles

- 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.
- Heat Guide for Step 2: 1 tsp (2 tsp) mild, 2 tsp (4 tsp) medium and 1 tsp (2 tsp) for spicy!

- Add **noodles** to the **boiling water**. Cook uncovered, stirring occasionally until tender, 10-12 min.
- Reserve $\frac{1}{3}$ cup ($\frac{2}{3}$ cup) **noodle cooking water**, then drain **noodles**.

2



Prep and make sauce

- Meanwhile, core, then cut **pepper** into $\frac{1}{4}$ -inch slices.
- Cut **bok choy** into 1-inch pieces.
- Cut **green onions** into $\frac{1}{2}$ -inch pieces.
- Whisk together **tahini**, **soy sauce**, **hoisin sauce** and **1 tbsp** (2 tbsp) **chili-garlic sauce** in a medium bowl until smooth. (**NOTE:** Reference heat guide.)

3



Cook pork

Swap | Ground Turkey

Swap | Tofu

- Heat a large non-stick pan over medium-high heat.
- When hot, add $\frac{1}{2}$ **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**.

4



Cook veggies

- Push **pork** to one side of the pan.
- Add **bok choy** and **peppers**. Season with **salt** and **pepper**.
- Cook, stirring often, until **veggies** are tender, 3-4 min.
- Add **green onions**. Cook, stirring often, 1 min.

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.

Measurements
within steps

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

3 | Cook tofu

Swap | Tofu

If you've opted to get **tofu**, pat **tofu** dry with paper towels, then crumble into pea-sized pieces. Cook it in the same way the recipe instructs you to cook the **pork**, until crispy 6-7 min.

3 | Cook ground turkey

Swap | Ground Turkey

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

****** Cook to a minimum internal temperature of 74°C/165°F.



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