



# Pork and Veggie Chow Mein-Style Noodles

with Veggie Medley

Spicy 30 Minutes



Pork Chops, boneless



Ground Turkey



Chow Mein Noodles



Vegetarian Oyster Sauce



Soy Sauce



Coleslaw Cabbage Mix



Sweet Bell Pepper



Green Onion



Moo Shu Spice Blend



Sweet Chili Sauce

### 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 VEGETARIAN OYSTER SAUCE  
A savoury sauce that adds oomph to any stir-fry!

## Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

## Bust out

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

## Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Ground Turkey	250 g	500 g
Chow Mein Noodles	200 g	400 g
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Soy Sauce	2 tbsp	4 tbsp
Coleslaw Cabbage Mix	170 g	340 g
Sweet Bell Pepper	160 g	320 g
Green Onion	1	2
Moo Shu Spice Blend	1 tbsp	2 tbsp
Sweet Chili Sauce 🍷	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook turkey to a minimum internal temperature of 74°C/165°F and pork to a minimum internal temperature of 71°C/160°F, as size may vary.

## 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.

## Contact

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## Boil water and prep

- Add **10 cups hot water** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- While **water** comes to a boil, thinly slice **green onion**.
- Core, then cut **pepper** into ¼-inch slices.
- Pat **pork** dry with paper towels, then cut into ¼-inch strips. Season with **salt** and **pepper**.



## Cook veggies

- Heat the same pan (from step 2) over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **peppers**. Cook, stirring often, until softened slightly, 1-2 min.
- Add **coleslaw cabbage mix** and **remaining Moo Shu Spice Blend**. Cook, stirring often, until **veggies** are tender-crisp, 1-2 min.



## Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp oil**, then **pork** and **half the Moo-Shu Spice Blend**. (**NOTE**: Don't overcrowd the pan; cook pork in 2 batches for 4 ppl, using ½ **tbsp oil** and a quarter of Moo-Shu Spice Blend per batch.) Pan-fry, stirring occasionally, until **pork** is cooked through, 4-5 min.\*\*
- Transfer **pork** to a plate.

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



## Finish noodles

- Add **stir-fry sauce** to the pan, then bring to a simmer.
- Add **noodles** and **pork**. Cook, tossing often, until **noodles** are warmed through and coated in **sauce**, 2-3 min. Season with **pepper**, to taste.



## Cook noodles and make stir-fry sauce

- Add **noodles** to the **boiling water**. Cook uncovered until tender, 1-2 min.
- Using a colander, drain **noodles**, then rinse under cold water, tossing to separate, until **noodles** are cool.
- Using a pair of scissors, make a few cuts in the colander to cut up **noodles**. Set aside to drain.
- While **noodles** cook, combine **vegetarian oyster sauce**, **soy sauce**, **sweet chili sauce** and ½ **cup** (½ **cup**) **water** in a medium bowl.



## Finish and serve

- Divide **noodles** between plates. Sprinkle **green onions** over top.

## Dinner Solved!