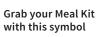


Quick Char Siu Beef & Pork Noodle Stir-Fry

with Veggies & Crushed Peanuts

KID FRIENDLY











Oyster Sauce



Udon Noodles





Asian Stir-Fry



Ginger Paste





Prep in: 15-25 mins Ready in: 15-25 mins

Time to get saucy tonight. Not only is this beef and pork mince udon bowl chock-full of colour, flavour and texture, it comes together in four simple steps, so you'll be slurping away in no time.

Pantry items

Olive Oil, Soy Sauce, Rice Wine Vinegar

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan · Large frying pan

Ingredients

| _ | | |
|-----------------------|-------------------|----------------------------|
| | 2 People | 4 People |
| olive oil* | refer to method | refer to method |
| garlic | 2 cloves | 4 cloves |
| char siu paste | 1 packet (75g) | 1 packet (150g) |
| oyster sauce | 1 medium packet | 1 large packet |
| soy sauce* | 2 tbs | ⅓ cup |
| rice wine vinegar* | ½ tbs | 1 tbs |
| udon noodles | 1 packet | 2 packets |
| beef & pork mince | 1 packet | 1 packet |
| Asian stir-fry mix | 1 bag (300g) | 1 bag (600g) |
| ginger paste | 1 medium packet | 1 large packet |
| crushed peanuts | 1 packet | 2 packets |
| beef strips** | 1 packet | 1 packet (or 2 packets) |

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3117kJ (745Cal) | 626kJ (150Cal) |
| Protein (g) | 43.6g | 8.8g |
| Fat, total (g) | 30.2g | 6.1g |
| - saturated (g) | 10.4g | 2.1g |
| Carbohydrate (g) | 68.1g | 13.7g |
| - sugars (g) | 29.8g | 6g |
| Sodium (mg) | 2958mg | 594mg |

Custom Recipe

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|-----------------------|
| Energy (kJ) | 2751kJ (658Cal) | 553kJ (132Cal) |
| Protein (g) | 45.6g | 9.2g |
| Fat, total (g) | 19.4g | 6.7g |
| - saturated (g) | 6.2g | 1.2g |
| Carbohydrate (g) | 68.1g | 13.7g |
| - sugars (g) | 29.8g | 6g |
| Sodium (mg) | 2951mg | 593mg |

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Scan here if you have any questions or concerns

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Get prepped

- Boil the kettle. Finely chop garlic.
- In a small bowl, combine char siu paste, oyster sauce, the soy sauce, rice wine vinegar and a dash of water. Set aside.

Little cooks: Take charge by combining the sauces!



Bring it all together

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook beef & pork mince, breaking up with a spoon, until just browned,
 3-4 minutes. Drain away excess liquid from the pan.
- Add Asian stir-fry mix, garlic and ginger paste and cook until fragrant,
 3-4 minutes.
- Remove the pan from heat, then add udon noodles and char siu sauce mixture, tossing until combined.

Custom Recipe: If you've upgraded to beef strips, discard any liquid from beef strips packaging. In a large frying pan, heat a drizzle of olive oil over high heat. When oil is hot, cook beef strips in batches, tossing, until beef is browned and cooked through, 1-2 minutes. Return all beef to the pan, then continue with step.



Cook the udon noodles

- Half-fill a medium saucepan with boiling water. Cook udon noodles over medium-high heat until tender, 3-4 minutes.
- In the last minute of cook time, gently stir noodles with a fork to separate.
 Drain, rinse and set aside.



Serve up

- Divide char siu beef and pork udon noodles between bowls.
- Sprinkle with **crushed peanuts** to serve. Enjoy!

Little cooks: Add the finishing touch by sprinkling over the peanuts!