



# Quick Char Siu Beef & Pork Noodle Stir-Fry

with Veggies & Crushed Peanuts

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Char Siu Paste



Oyster Sauce



Udon Noodles



Beef & Pork Mince



Asian Stir-Fry Mix



Ginger Paste



Crushed Peanuts



Beef Strips

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.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### 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
<b>olive oil*</b>	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
<b>soy sauce*</b>	2 tbs	¼ cup
<b>rice wine vinegar*</b>	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](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns

2023 | CW27



1



## 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!

3



## 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.

2



## 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.

4



## 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!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)