



Sichuan Pork Noodle Soup

with Green Beans & Baby Leaves

WINTER WARMERS

NEW

Grab your meal kit with this number

13



Carrot



Green Beans



Spring Onion



Pork Mince



Sweet Soy Seasoning



Oyster Sauce



Sichuan Garlic Paste



Egg Noodles



Baby Leaves



Pork Mince



Beef Mince

Prep in: 20-30 mins
Ready in: 25-35 mins

Protein Rich

Calorie Smart

This Sichuan-flavoured soup will warm you up from the inside out! Pork mince, mixed veggies and golden egg noodles all come together in a warm and comforting broth that's packed full of flavour. Perfect for chilly days, this will fulfill any comfort-food needs.

Pantry items

Olive Oil

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

You will need

Large saucepan with lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
green beans	1 small packet	1 medium packet
spring onion	1 stem	2 stems
pork mince	1 medium packet	2 medium packets OR 1 large packet
sweet soy seasoning	2 sachets	4 sachets
boiling water*	3½ cups	7 cups
oyster sauce	1 medium packet	1 large packet
Sichuan garlic paste	1 packet	2 packets
egg noodles	1 packet	2 packets
baby leaves	1 small packet	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2634kJ (629Cal)	653kJ (156Cal)
Protein (g)	34.7g	8.6g
Fat, total (g)	18.4g	4.6g
- saturated (g)	5.6g	1.4g
Carbohydrate (g)	81.3g	20.2g
- sugars (g)	22.4g	5.6g
Sodium (mg)	2375mg	589mg
Dietary Fibre (g)	10.8g	2.7g

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.



Cook the veggies

- Boil the kettle.
- Thinly slice **carrot** into half-moons.
- Trim and roughly chop **green beans**.
- Thinly slice **spring onion**.



Make the noodle soup

- Wash and dry saucepan, then return to medium-high heat. Add the **boiling water** (3½ cups for 2 people / 7 cups for 4 people), **oyster sauce** and **Sichuan garlic paste**. Stir to combine, then bring to the boil.
- Add **egg noodles**, **carrot** and **green beans**, then cover with a lid. Reduce to a simmer and cook until **noodles** are tender, **4-5 minutes**.
- In the **last minute**, gently stir **noodles** with a fork to separate.
- Remove pan from heat and stir in **baby leaves** until wilted. Season to taste.



Cook the pork

- In a large saucepan, heat a drizzle of **olive oil** over high heat. Cook **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **sweet soy seasoning** and cook, until fragrant, **1 minute**. Transfer to a bowl and cover to keep warm.



Serve up

- Divide noodle soup between bowls.
- Top noodle soup with pork and spring onion to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW37



**CUSTOM
OPTIONS**



DOUBLE PORK MINCE
Follow method above.



SWAP TO BEEF MINCE
Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

