



One-Pot Char Siu Pork Meatball & Noodle Soup

with Green Beans

NEW

Grab your meal kit with this number

11



Pork Mince



Ginger & Lemongrass Paste



Fine Breadcrumbs



Green Beans



Carrot



Vegetable Stock Powder



Soy Sauce Mix



Char Siu Paste



Egg Noodles



Beef Mince



Pork Mince

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

Protein Rich

A fragrant noodle soup is exactly what you need in the cooler months to warm you up from the inside out. Pork meatballs, infused with ginger and lemongrass, simmer in a flavour-packed broth with golden egg noodles and tender veggies. You'll be slurping your way to happiness in no time!

Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine)

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 a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
pork mince	1 medium packet	2 medium packets OR 1 large packet
ginger & lemongrass paste	1 medium packet	1 large packet
fine breadcrumbs	1 medium packet	1 large packet
green beans	1 medium packet	2 medium packets
carrot	1	2
boiling water*	3 cups	6 cups
vegetable stock powder	1 large sachet	2 large sachets
soy sauce mix	1 medium packet	1 large packet
char siu paste	1 medium packet	1 large packet
vinegar* (white wine or rice wine)	½ tbs	1 tbs
egg noodles	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3082kJ (736Cal)	666kJ (159Cal)
Protein (g)	35.9g	7.8g
Fat, total (g)	21.1g	4.6g
- saturated (g)	6.1g	1.3g
Carbohydrate (g)	97g	21g
- sugars (g)	29.4g	6.4g
Sodium (mg)	3708mg	802mg
Dietary Fibre (g)	12.4g	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.

1



Cook the meatballs

- In a medium bowl, combine **pork mince**, **ginger & lemongrass paste**, **fine breadcrumbs** and a generous pinch of **salt** and **pepper**. Set aside to rest for **5 minutes**.
- Using damp hands, roll heaped spoonfuls of **pork mixture** into small meatballs (4-5 per person), then flatten slightly. Transfer to a plate.
- In a large saucepan, heat a generous drizzle of **olive oil** over medium-high heat. Cook **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded).
- Transfer to a bowl and set aside.

TIP: Letting the mixture rest helps the meatballs hold their shape while cooking.

3



Make the noodle soup

- Stir in the **boiling water** (3 cups for 2 people / 6 cups for 4 people), **vegetable stock powder**, **soy sauce mix**, **char siu paste** and **vinegar**.
- Bring to the boil. Add **egg noodles** 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. Season to taste.

2



Get prepped

- Meanwhile, boil the kettle.
- Trim **green beans** and slice into thirds.
- Thinly slice **carrot** into half-moons.
- Return saucepan to high heat with a drizzle of **olive oil**. Cook **carrot**, tossing, until slightly tender, **2-3 minutes**.

4



Serve up

- Remove pan from heat, then return meatballs to pan, gently stirring to combine.
- Divide one-pot char siu pork meatball and noodle soup between bowls to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW39



CUSTOM OPTIONS



SWAP TO BEEF MINCE

Follow method above.



DOUBLE PORK MINCE

Follow method above, cooking in batches if necessary.

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

