



Quick Asian Pork & Veggie Udon Noodles

with Chilli Fried Egg & Crispy Shallots

NEW

Grab your Meal Kit with this symbol



Udon Noodles



Asian Greens



Carrot



Oyster Sauce



Sweet Chilli Sauce



Chicken-Style Stock Powder



Pork Mince



Ginger Paste



Chilli Flakes (Optional)



Crispy Shallots



Beef Mince

Recipe Update

The recent weather conditions across New Zealand have impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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

We're having oodles of fun with these udon noodles especially when you crack into that egg and let it soak into the pork and veggies. We can't get enough of it!

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

Pantry items

Olive Oil, Soy Sauce, Vinegar (Rice Wine or White Wine), Eggs

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
udon noodles	1 packet	2 packets
Asian greens	1 bunch	2 bunches
carrot	1	2
oyster sauce	1 medium packet	1 large packet
sweet chilli sauce	1 packet (50g)	1 packet (100g)
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)
soy sauce*	½ tbs	1 tbs
vinegar* (rice wine or white wine)	½ tbs	1 tbs
water*	¼ cup	½ cup
pork mince	1 packet	1 packet
ginger paste	1 packet	1 packet
eggs*	2	4
chilli flakes (optional)	pinch	pinch
crispy shallots	1 packet	1 packet
beef mince**	1 packet	1 packet (or 2 packets)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2926kJ (699Cal)	526kJ (126Cal)
Protein (g)	44.1g	7.9g
Fat, total (g)	29g	5.2g
- saturated (g)	9.6g	1.7g
Carbohydrate (g)	61g	11g
- sugars (g)	17.3g	3.1g
Sodium (mg)	1984mg	357mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3216kJ (769Cal)	579kJ (138Cal)
Protein (g)	48.3g	8.7g
Fat, total (g)	33.5g	6g
- saturated (g)	12.5g	2.2g
Carbohydrate (g)	61g	11g
- sugars (g)	17.3g	3.1g
Sodium (mg)	1949mg	351mg

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.

We're here to help!

Scan here if you have any questions or concerns

2023 | CW12



Cook the udon noodles

- Boil the kettle. 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.



Cook the pork & veggies

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **carrot**, tossing, until tender, **4-5 minutes**.
- Add **Asian greens** and **ginger paste**, tossing, until fragrant and the greens have wilted, **2-3 minute**.
- Add cooked **noodles** and **soy sauce mixture**, tossing, until combined, **1 minute**. Season with **pepper**. Remove from heat and transfer to a bowl.
- Wipe out and return frying pan to high heat with a drizzle of **olive oil**.
- When oil is hot, crack the **eggs** into the pan and sprinkle over a pinch of **chilli flakes** (if using). Cook until egg whites are firm and yolks are cooked to your liking, **2-3 minutes**.

Custom Recipe: If you've swapped to beef mince, cook beef in the same ways as the pork.



Get prepped

- Meanwhile, roughly chop **Asian greens**. Thinly slice **carrot** into half-moons.
- In a small bowl, combine **oyster sauce**, **sweet chilli sauce**, **chicken-style stock powder**, the **soy sauce**, **vinegar** and the **water**. Set aside.



Serve up

- Divide Asian pork and veggie udon noodles between bowls.
- Top with a chilli-fried egg and sprinkle with **crispy shallots** to serve. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate