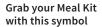
Crispy Sweet-Soy Pork Strips with Flat Noodles & Tangy Caramelised Sauce











Asian Greens



Baby Corn

Spears





Seasoning



Ginger Paste



Herbs



Flat Noodles

Chilli Flakes (Optional)



Pork Loin Steaks

Pantry items

Olive Oil, Plain Flour, Rice Wine Vinegar, Brown Sugar, Fish Sauce, Soy Sauce

Prep in: 35-45 mins Ready in: 40-50 mins



Make way for this flavour sensation, make way! Nothing is going to stop this dish until it reaches your table. An unbeatable caramelised sauce is the superstar tonight, with ribbons of noodles and sweet-soy pork strips drizzled over in all its tasty glory. It will be a marvel at dinnertime.

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large frying pan

Ingredients

	0.0	45
	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
carrot	1	2
Asian greens	1 bunch	2 bunches
baby corn spears	½ tin	1 tin
pork loin steaks	1 packet	1 packet
sweet soy seasoning	1 sachet	2 sachets
plain flour*	2 tbs	⅓ cup
flat noodles	1 packet	2 packets
ginger paste	1 medium packet	1 large packet
rice wine vinegar*	drizzle	drizzle
brown sugar*	2 tbs	1/4 cup
fish sauce*	1 tsp	2 tsp
soy sauce*	½ tbs	1 tbs
water*	1/4 cup	½ cup
chilli flakes ∮ (optional)	pinch	pinch
herbs	1 bag	1 bag

^{*}Pantry Items

Nutrition

)

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.



Get prepped

- Bring a medium saucepan of water to the boil.
- Finely chop garlic. Thinly slice carrot into sticks.
 Roughly chop Asian greens. Drain baby corn spears (see ingredients).
- · Cut pork loin steaks into 1cm strips.



Season the pork

- In a medium bowl, combine pork strips, a drizzle of olive oil and sweet soy seasoning. Add the plain flour and toss to coat.
- In a large frying pan, heat a drizzle of olive oil over high heat. Cook pork strips in batches, tossing, until golden, 2-3 minutes. Transfer to a paper towel-lined plate.



Cook the noodles

- Cook flat noodles in boiling water 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 veggies

- Meanwhile, wipe out frying pan, then return to medium-high heat with a drizzle of olive oil.
 Cook carrot and baby corn spears, tossing until tender, 4-5 minutes.
- Add **Asian greens**, **garlic** and **ginger paste** and cook until fragrant, **1 minute**.
- Add drained noodles and a drizzle of rice wine vinegar and toss to combine. Season with salt and pepper, then transfer to a bowl.



Make the caramel sauce

- Return the frying pan to medium-high heat.
 Add the brown sugar, fish sauce, soy sauce, the water and a pinch of pepper.
- Bring to the boil and reduce heat to mediumlow. Simmer sauce until reduced and slightly thickened, 3-4 minutes.



Serve up

- Divide veggies and noodles between bowls. Top with crispy sweet-soy pork and drizzle over tangy caramelised sauce.
- Garnish with chilli flakes (if using) and tear over herbs to serve. Enjoy!

