



# Crispy Sweet-Soy Pork Strips

with Flat Noodles & Tangy Caramelised Sauce

Grab your Meal Kit with this symbol



Garlic



Carrot



Asian Greens



Baby Corn Spears



Sweet Soy Seasoning



Flat Noodles



Ginger Paste



Chilli Flakes (Optional)



Herbs



Pork Loin Steaks

### Recipe Update

The recent wet and cold weather across New Zealand has 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: 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.

### Pantry items

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

## 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

	2 People	4 People
<b>olive oil*</b>	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
<b>plain flour*</b>	2 tbs	¼ cup
flat noodles	1 packet	2 packets
ginger paste	1 medium packet	1 large packet
<b>rice wine vinegar*</b>	drizzle	drizzle
<b>brown sugar*</b>	2 tbs	¼ cup
<b>fish sauce*</b>	1 tsp	2 tsp
<b>soy sauce*</b>	½ tbs	1 tbs
<b>water*</b>	¼ cup	½ cup
chilli flakes (optional)	pinch	pinch
herbs	1 bag	1 bag

### \*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2375kJ (568Cal)	408kJ (98Cal)
Protein (g)	46.2g	7.9g
Fat, total (g)	11.3g	1.9g
- saturated (g)	2.3g	0.4g
Carbohydrate (g)	67.8g	11.6g
- sugars (g)	20.4g	3.5g
Sodium (mg)	1682mg	289mg

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.



## 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.



## 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.



## 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.



## 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 medium-low. Simmer sauce until reduced and slightly thickened, **3-4 minutes**.



## 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.



## 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!

## We're here to help!

Scan here if you have any questions or concerns



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