



# Easy Sichuan Pork Noodle Stir-Fry

with Asian Greens & Crushed Peanuts

Grab your Meal Kit with this symbol



Asian Greens



Green Beans



Brown Onion



Carrot



Flat Noodles



Pork Mince



Garlic Paste



Oyster Sauce



Sichuan Garlic Paste



Crushed Peanuts

Hands-on: **15-25 mins**  
Ready in: **20-30 mins**

Sure, we've been accused of being a little nutty. So what? When the results are as quick and delicious as these warm pork noodles with plenty of tasty crunch from the crushed peanuts, we'll wear the nutty badge with pride!

### Pantry items

Olive Oil, Butter, Soy Sauce, Rice Wine Vinegar

## 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

Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
Asian greens	1 packet	1 packet
green beans	1 bag (100g)	1 bag (200g)
brown onion	1 (medium)	1 (large)
carrot	1	2
flat noodles	1 packet	2 packets
pork mince	1 packet	1 packet
garlic paste	1 packet (30g)	1 packet (60g)
oyster sauce	1 packet (45g)	1 packet (100g)
butter*	30g	60g
Sichuan garlic paste	1 packet	2 packets
soy sauce*	drizzle	drizzle
rice wine vinegar*	drizzle	drizzle
crushed peanuts	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3725kJ (890Cal)	572kJ (137Cal)
Protein (g)	40.5g	6.2g
Fat, total (g)	46.3g	7.1g
- saturated (g)	16.1g	2.5g
Carbohydrate (g)	76.2g	11.7g
- sugars (g)	22.1g	3.4g
Sodium (mg)	2111mg	324mg

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.

1



## Cook the veggies

Boil a kettle of water. Roughly chop the **Asian greens**, **green beans** and **brown onion**. Thinly slice the **carrot** into rounds. Heat a large frying pan over a high heat with a drizzle of **olive oil**. Cook the **Asian greens**, **green beans** and **onion** with a splash of **water**, tossing, until tender, **4-6 minutes**. Transfer to a large bowl and cover to keep warm.

2



## Cook the noodles

While the veggies are cooking, add the **flat noodles** to a medium bowl. Add enough **boiling water** to cover the **noodles**, then set aside until tender, **2-3 minutes**. Stir with a fork to separate. Drain.

3



## Cook the pork

Return the frying pan to a high heat with a drizzle of **olive oil**. Cook the **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**. Add the **garlic paste** and cook until fragrant, **1 minute**. Add the **noodles**, **oyster sauce**, **butter** and a splash of **water** and cook, tossing, until slightly reduced, **1 minute**. Remove from the heat. Add the **Sichuan garlic paste**, **veggies**, a drizzle of **soy sauce** and a drizzle of **rice wine vinegar**. Toss to combine.

4



## Serve up

Divide the Sichuan pork noodle stir-fry between bowls. Top with the **crushed peanuts**.

## Enjoy!