



Easy Sticky Chinese Pork Noodles

with Asian Greens & Crispy Shallots

Grab your Meal Kit with this symbol



Garlic



Carrot



Baby Broccoli



Asian Greens



Plum Sauce



Oyster Sauce



Pork Mince



Udon Noodles



Crispy Shallots



Coriander

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

This plum sauce is amazingly sweet and sticky. It's the perfect thing to bring together succulent pork and saucy noodles. Get ready for a decadently good time!

Pantry items

Olive Oil, 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

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
carrot	1	2
baby broccoli	1 bag	1 bag
Asian greens	1 bag	2 bags
plum sauce	1 packet (65g)	2 packets (130g)
oyster sauce	1 packet (45g)	1 packet (100g)
soy sauce*	1 tbs	2 tbs
water*	1 tbs	2 tbs
pork mince	1 packet	1 packet
udon noodles	1 packet	2 packets
crispy shallots	1 packet	1 packet
coriander	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2473kJ (591Cal)	441kJ (105Cal)
Protein (g)	37.6g	6.7g
Fat, total (g)	18.1g	3.2g
- saturated (g)	7.1g	1.3g
Carbohydrate (g)	63.3g	11.3g
- sugars (g)	19.3g	3.4g
Sodium (mg)	1776mg	317mg

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

- Boil the kettle.
- Finely chop **garlic**. Thinly slice **carrot** into half-moons. Trim **baby broccoli** and halve lengthways. Roughly chop **Asian greens**.
- In a small bowl, combine **plum sauce, oyster sauce, soy sauce** and the **water**. Set aside.



Finish the noodles

- While the mince is cooking, add the **udon noodles** to a medium heatproof bowl. Add enough boiling water to cover the noodles, then set aside until tender, **2-3 minutes**. Stir occasionally with a fork to separate. Drain and set aside.
- Reduce the frying pan heat to medium, then add the **plum-oyster mixture**, cooked **veggies, udon noodles** and a good splash of **water**. Stir to combine, **1 minute**.



Cook the veggies & pork

- In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **carrot** and **baby broccoli** until tender, **5-6 minutes**. Add the **garlic** and **Asian greens** and cook until fragrant, **1-2 minutes**. Transfer to a medium bowl.
- 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**.



Serve up

- Divide sticky Chinese pork noodles between bowls.
- Top with **crispy shallots**. Tear over **coriander** to serve.

Enjoy!