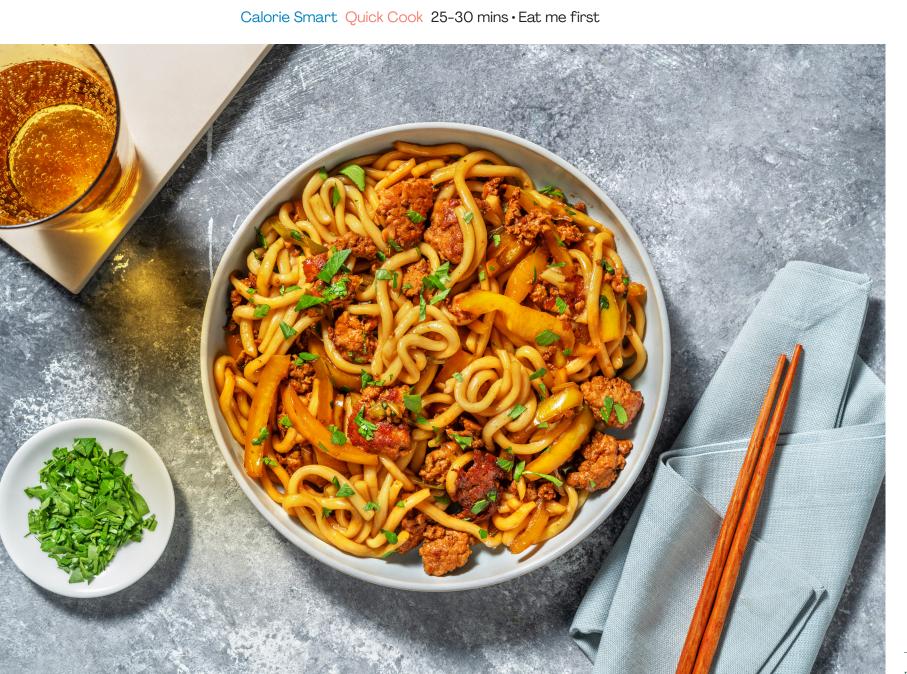


Thai Spiced Pork Noodles

with scallion and bell peppers















Scallion

Red Wine Vinegar





Coriander

Thai Style Spice Mix









Bell Pepper

Ketjap Manis

Before you start

Our fruit, veg and herbs need a wash before you use them!

Cooking tools you will need Colander

Ingredients

	2P	4P
Pork Mince	250 g	500 g
Udon Noodles	300 g	600 g
Scallion	1 unit	2 units
Red Wine Vinegar	1 sachet	2 sachets
Coriander	10 g	20 g
Thai Style Spice Mix	1 sachet	2 sachets
Lime	½ unit	1 unit
Honey	1 sachet	2 sachets
Bell Pepper	1 unit	2 units
Ketjap Manis	2 sachets	4 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	435 g	100 g
Energy (kJ/kcal)	2216.5 kJ/ 529.8 kcal	509.5 kJ/ 121.8 kcal
Fat (g)	16.4 g	3.8 g
Sat. Fat (g)	5.6 g	1.3 g
Carbohydrate (g)	62.6 g	14.4 g
Sugars (g)	17.8 g	4.1 g
Protein (g)	32.6 g	7.5 g
Salt (g)	1.9 g	0.4 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.



Cook the Noodles

- · Boil a large pot of water for the udon noodles.
- Add the noodles then lower heat to medium-high and cook until warmed through, 1-2 mins.
- Once cooked, drain in a colander and pop back in the pot.
- Drizzle with **oil** and stir through to stop them sticking together.

TIP: If you're in a hurry you can boil the water in your kettle.



Brown the Pork

- Meanwhile, heat a drizzle of oil in a large pan over high heat.
- Add the pork and sprinkle on the Thai style spice mix.
- Cook until browned, breaking it up with a spoon as it cooks, 5-6 mins. IMPORTANT: Wash your hands after handling raw mince.



Prep the Veg

- While the pork is cooking, halve the bell pepper and remove the core and seeds. Slice into thin strips.
- Trim and thinly slice the scallion. Roughly chop the coriander (stalks and all). Halve the lime.
- When the mince is browned, drain and discard any excess fat.
- Add the pepper to the pan and cook until softened, 3-4 mins. IMPORTANT: The mince is cooked when no longer pink in the middle.



Make the Sauce

- Squeeze in the juice of half the **lime** (double for 4p).
- Add the scallion to the pan with the ketjap manis, red wine vinegar and honey.
- Bring to a simmer for 2 mins.

TIP: If the honey has hardened pop the sachet in a bowl of hot water for 1 min.



Coat the Noodles

- Add the cooked noodles and half the coriander to the pork.
- Stir to coat the **noodles** and cook until everything is piping hot.
- · Season to taste with salt and pepper.



Garnish and Serve

- · Share the **noodles** between your bowls.
- Finish with a sprinkle of the remaining coriander.

Enjoy!



Thumbs up or thumbs down? Head online or use the app to rate this recipe.

