



# Thai Spiced Pork Noodles

with scallion and bell peppers

Calorie Smart Quick Cook 25-30 mins • Eat me first

12



Pork Mince



Udon Noodles



Scallion



Red Wine Vinegar



Coriander



Thai Style Spice Mix



Lime



Honey



Bell Pepper



Ketjap Manis

Pantry Items: Water, Salt, Pepper, Oil



## 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.

## Contact

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### 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.



### 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.



### 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.



### 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**.



### 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.



### Garnish and Serve

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

**Enjoy!**