



# Sesame and Peanut Pork Chow Mein

with Snap Peas

20-min



Ground Pork



Chow Mein Noodles



Vegetarian Oyster Sauce



Hoisin Sauce



Sugar Snap Peas



Sesame Seeds



Garlic Puree



Sweet Bell Pepper



Carrot, julienned



Peanuts, chopped



Cilantro



Sesame Oil

HELLO PEANUTS

*These groundnuts are actually legumes!*

## Start here

- Before starting, add 10 cups water and 2 tsp salt in a large pot. (NOTE: Use same for 4 ppl.) Cover and bring to a boil over high heat.
- Wash and dry all produce.

## Bust out

Colander, measuring spoons, aluminum foil, large bowl, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Chow Mein Noodles	200 g	400 g
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Hoisin Sauce	68 g	136 g
Sugar Snap Peas	113 g	227 g
Sesame Seeds	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Sweet Bell Pepper	160 g	320 g
Carrot, julienned	56 g	113 g
Peanuts, chopped	28 g	56 g
Cilantro	7 g	14 g
Sesame Oil	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Cook noodles

Add **noodles** to the boiling water. Cook, until tender, 2-3 min. Drain and rinse **noodles** under warm water. Return **noodles** to the pot, off heat and add **½ tbsp oil** (dbl for 4 ppl). Toss to coat. Using a pair of scissors, make a few cuts in the pot to cut up the **noodles**. Set aside.



## Start veggies

Heat the same pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **snap peas, carrots** and **peppers**. Cook, stirring often, until tender, 4-5 min.



## Prep

Core, then cut **pepper** into ¼-inch slices. Trim **snap peas**. Roughly chop **cilantro**.



## Finish veggies

Remove pan from the heat. Add **hoisin sauce, garlic puree, vegetarian oyster sauce** and **2 tbsp water** (dbl for 4 ppl). Cook, stirring often, until **sauce** thickens slightly, 1-2 min. Add **veggie sauce mixture** to the pot with **noodles**, then toss to coat.



## Cook pork

Heat a large non-stick pan over medium-high. When hot, add **sesame oil**, then **pork, peanuts** and **sesame seeds**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\* Season with **salt** and **pepper**. Transfer **pork** to a large bowl. Cover with foil to keep warm.



## Finish and serve

Divide **noodles** between bowls, then top with the **sesame and peanut pork**. Sprinkle **cilantro** over top.

## Dinner Solved!