



Spicy Pork and Peanut Dragon Noodles

with Peppers and Bok Choy

Quick

Spicy

25 Minutes



Ground Pork



Spaghetti



Sweet Bell Pepper



Shanghai Bok Choy



Peanuts, chopped



Soy Sauce



Chili Garlic Sauce



Peanut Butter



Sweet Chili Sauce



Garlic, cloves



Sriracha

HELLO PEANUT BUTTER

This classic spread does wonders for sauces!

Start here

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

Bust out

Medium bowl, measuring spoons, measuring cups, whisk, large pot, large non-stick pan, colander

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Spaghetti	170 g	340 g
Sweet Bell Pepper	160 g	320 g
Shanghai Bok Choy	113 g	226 g
Peanuts, chopped	28 g	56 g
Soy Sauce	2 tbsp	4 tbsp
Chili Garlic Sauce 🌶️	1 tbsp	2 tbsp
Peanut Butter	3 tbsp	6 tbsp
Sweet Chili Sauce 🌶️	2 tbsp	4 tbsp
Garlic, cloves	2	4
Sriracha 🌶️	4 tsp	8 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Contact

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Cook noodles

- Add **spaghetti** to the **boiling water**.
- Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain **noodles**.



Start stir-fry

- Add **½ tbsp oil** (dbl for 4 ppl) to the same pan, then **pork** and **garlic**.
- Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. **
- Season with **salt** and **pepper**.



Prep and make sauce

- Meanwhile, cut **bok choy** into 1-inch pieces.
- Core, then cut **pepper** into ½-inch pieces.
- Peel, then mince or grate **garlic**.
- Whisk together **sweet chili sauce**, **peanut butter**, **soy sauce**, **chili garlic sauce** and **reserved pasta water** in a medium bowl.
- Set aside.



Finish stir-fry

- Add **peppers** and **bok choy** to the pan with **pork**. Cook, stirring often, until **veggies** are tender-crisp, 2-4 min.
- Add **noodles** and **sauce**. Cook, stirring often, until **sauce** thickens slightly and coats **noodles**, 2-4 min.
- Season with **salt** and **pepper**, to taste.



Toast peanuts

- Heat a large non-stick pan over medium heat.
- When hot, add **peanuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!)
- Transfer to a plate.



Finish and serve

- Divide **spicy pork and peanut dragon noodles** between bowls.
- Drizzle **sriracha** over top for more heat, if desired.
- Sprinkle with **peanuts**.

Dinner Solved!