



STIR-FRIED PORK NOODLES

with Green Beans and Cashews

PRONTO



HELLO

FISH SAUCE

Fish sauce adds a delicious and savoury umami layer to this dish.

TIME: 30 MIN



Ground Pork



Rice Noodles



Green Beans



Red Onion, chopped



Garlic



Cilantro



Lime



Hoisin Sauce



Fish Sauce



Chili Pepper



Cashews

BUST OUT

- Measuring Cups
- Large Non-Stick Pan
- Measuring Spoons
- Large Pot
- Strainer
- Salt and Pepper
- Zester
- Olive or Canola Oil
- Garlic Press

INGREDIENTS

2-person | 4-person

• Ground Pork	250 g		500 g
• Rice Noodles	200 g		400 g
• Green Beans	170 g		340 g
• Red Onion, chopped	56 g		113 g
• Garlic	6 g		12 g
• Cilantro	7 g		7 g
• Lime	1		2
• Hoisin Sauce 1,4,8,9	2 tbsp		4 tbsp
• Fish Sauce 0	2 tbsp		4 tbsp
• Chili Pepper 🌶️	1		1
• Cashews 5,7	28 g		56 g

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

0 Fish/Poisson	6 Mustard/Moutarde
1 Wheat/Blé	7 Peanut/Cacahuète
2 Milk/Lait	8 Sesame/Sésame
3 Egg/Oeuf	9 Sulphites/Sulfites
4 Soy/Soja	10 Crustacean/Crustacé
5 Tree Nut/Noix	11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

In Step 4, use this heat guide to determine what spice level you prefer: **¼ tsp** mild, **½ tsp** medium, **1 tsp** spicy and **2 tsp** extra-spicy!



1 PREP

Wash and dry all produce.* In a large pot, add **10 cups water** and **2 tsp salt**. Cover and bring to a boil over high heat. (**NOTE:** Use same for 4 ppl.) While **water** boils, trim **green beans**, then halve. Finely chop **cilantro**. Zest **lime**, then cut into wedges. Peel, then mince or grate **garlic**. Finely chop **chili**, removing seeds for less heat. (**NOTE:** We suggest using gloves when prepping chili!)



4 COOK PORK

To the same pan, add another **1 tbsp oil** (dbl for 4 ppl), then **onions, garlic** and **1 tsp chili**. (**NOTE:** Reference Heat Guide in Start Strong.) Cook, stirring often, until **onions** soften, 2-3 min. Add **pork**. Cook, breaking **pork** into smaller pieces, until no pink remains, 4-5 min. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.**)



2 COOK NOODLES

To **boiling water**, add **rice noodles**. Reduce heat to medium. Cook, stirring occasionally, until tender, 10-12 min. Drain and rinse **noodles** under **cold water**, set aside.



5 ASSEMBLE STIR-FRY

To the same pan, add **noodles, beans, hoisin sauce, fish sauce, ¼ tsp lime zest** and **¼ cup water** (dbl all for 4 ppl). Stir together, until warmed through, 2-3 min.



3 COOK BEANS

While **noodles** cook, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **beans**. Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp, 4-5 min. Transfer to a plate and set aside.



6 FINISH AND SERVE

Divide **stir-fry** between bowls and sprinkle over **cilantro** and **cashews**. Squeeze over a **lime wedge**, if desired.

HOT, HOT, HOT!

Leave the seeds in the chili for a spicier dish; or remove them for a milder version.