



Sweet n' Savoury Beef and Pork Noodles

with Coleslaw Cabbage Mix

Family Friendly 25-35 Minutes



Ground Beef and Pork Mix



Chow Mein Noodles



Coleslaw Cabbage Mix



Sweet Bell Pepper



Green Onion



Garlic, cloves



Vegetarian Oyster Sauce



Ginger Sauce



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HELLO VEGETARIAN OYSTER SAUCE
A savoury sauce that adds oomph to any stir-fry!

Start here

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

Bust out

Colander, measuring spoons, small bowl, measuring cups, whisk, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Chow Mein Noodles	200 g	400 g
Coleslaw Cabbage Mix	170 g	340 g
Sweet Bell Pepper	160 g	320 g
Green Onion	1	2
Garlic, cloves	2	4
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Ginger Sauce	4 tbsp	8 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 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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Boil water and prep

- Core, then cut **pepper** into ¼-inch slices.
- Thinly slice **green onion**.
- Peel, then mince or grate **garlic**.



Cook noodles

- Meanwhile, add **chow mein noodles** to the **boiling water**. Cook uncovered, until tender, 1-2 min.
- Drain **noodles**, then rinse under warm water.
- Return **noodles** to the same pot, off heat. Add **½ tbsp oil** (dbl for 4 ppl), then gently toss to coat.
- Using a pair of scissors, make a few cuts to chop up **noodles**.
- Set aside.



Cook beef and pork mix

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef and pork mix**, **half the garlic** and **1 tbsp oyster sauce** (dbl for 4 ppl). Cook, breaking up **meat** into smaller pieces, until no pink remains, 4-5 min.**
- Remove from heat. Season with **salt** and **pepper**, to taste.
- Transfer **beef and pork mix** to a plate, then cover to keep warm.
- Carefully wipe the pan clean.



Cook sauce

- Add **ginger sauce**, **remaining oyster sauce** and **½ cup water** (dbl for 4 ppl) to a small bowl. Season with **pepper**, then whisk to combine.
- Add **coleslaw cabbage mix** and **prepared sauce** to the pan with **veggies**, then bring to a simmer. Cook, stirring occasionally, until **sauce** thickens slightly and **coleslaw cabbage mix** is tender-crisp, 1-2 min.
- Remove from heat.



Cook veggies

- Reheat the same pan over medium-high.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers** and **remaining garlic**. Cook, stirring often, until **peppers** are tender-crisp, 3-4 min.



Finish and serve

- Add **veggies**, **sauce** and **beef and pork mix** to the pot with **noodles**. Season with **salt** and **pepper**, then toss to combine.
- Divide **noodles** and **any sauce** from the pot between bowls.
- Sprinkle **green onions** over top.

Dinner Solved!