

Tahini-Hoisin Pork Noodles

with Bok Choy and Peppers

Spicy

Quick

25 Minutes



Ground Pork



Spaghetti



Tahini



Hoisin Sauce



Chili Garlic Sauce



Soy Sauce



Sweet Bell Pepper



Ginger



Bok Choy, chopped



Green Onion



Peanuts, chopped

HELLO HOISIN SAUCE

A sweet and savoury sauce that adds an extra boost of flavour!

Start here

- Before starting, 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.
- Wash and dry all produce.

Heat Guide for Step 2 (dbl for 4 ppl):

- Mild: ½ tbsp
- Medium: ¾ tbsp
- Spicy: 1 tbsp

Bust out

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

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Spaghetti	170 g	340 g
Tahini	2 tbsp	4 tbsp
Hoisin Sauce	¼ cup	½ cup
Chili Garlic Sauce 🌶️	1 tbsp	2 tbsp
Soy Sauce	2 tbsp	4 tbsp
Sweet Bell Pepper	160 g	320 g
Ginger	15 g	30 g
Bok Choy, chopped	113 g	227 g
Green Onion	2	4
Peanuts, chopped	28 g	56 g
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.

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Cook noodles

- Add **noodles** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Drain **noodles** in a colander.



Cook veggies

- Push **pork** to one side of the pan.
- Add **green onion whites, bok choy** and **peppers** to the other side. Cook, stirring often, until **peppers** soften slightly but are still tender-crisp, 1-2 min.
- Season with **salt** and **pepper**.



Prep and make sauce

- Meanwhile, peel, then mince or grate **2 tsp ginger** (dbl for 4 ppl).
- Core, then cut **pepper** into ¼-inch slices.
- Thinly slice **green onions**, keeping white and green parts separate.
- Add **tahini, soy sauce, hoisin sauce, ⅓ cup hot water** (dbl for 4 ppl) and **1 tbsp chili garlic sauce** to a medium bowl. (NOTE: Reference heat guide.) Whisk until smooth.



Finish noodles

- Add **sauce mixture** to the pan with **pork and veggies**. Cook, stirring constantly, until **sauce** comes to a simmer.
- Add **noodles**. Cook, tossing until **noodles** are coated and **sauce** thickens, 1-2 min.
- Season with **salt** and **pepper**, to taste.



Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Add **ginger** to the pan with **pork**. Cook, stirring often, until fragrant, 1 min.
- Season with **salt** and **pepper**.



Finish and serve

- Divide **pork noodles** between bowls.
- Sprinkle **peanuts** and **remaining green onions** over top.

Dinner Solved!