



Thai Spiced Pork Noodles

with chives and bell peppers

20-25 mins

1



Pork Mince



Lime



Ketjap Manis



Honey



Thai Style Spice Mix



Bell Pepper



Chives



Soy Sauce



Udon Noodles

Pantry Items: Water, Salt, Pepper, Oil

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Colander

Ingredients

	2P	4P
Pork Mince	250 g	500 g
Lime	½ unit	1 unit
Ketjap Manis	2 sachets	4 sachets
Honey	1 sachet	2 sachets
Thai Style Spice Mix	1 sachet	2 sachets
Bell Pepper	2 units	4 units
Chives	5 g	10 g
Soy Sauce	1 sachet	2 sachets
Udon Noodles	300 g	600 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	510 g	100 g
Energy (kJ/kcal)	2369 kJ/ 566 kcal	464 kJ/ 111 kcal
Fat (g)	16.2 g	3.3 g
Sat. Fat (g)	5.6 g	1.1 g
Carbohydrate (g)	71.1 g	13.9 g
Sugars (g)	22.4 g	4.4 g
Protein (g)	34.6 g	6.8 g
Salt (g)	3.6 g	1 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

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Cook the Noodles

- Boil a large pot of **water** for the **udon noodles**.
- Add the **noodles** and cook until warmed through, 1-2 mins.
- Once cooked, drain in a colander and pop back in the pot, off the heat.
- Drizzle with **oil** and stir through to prevent sticking.

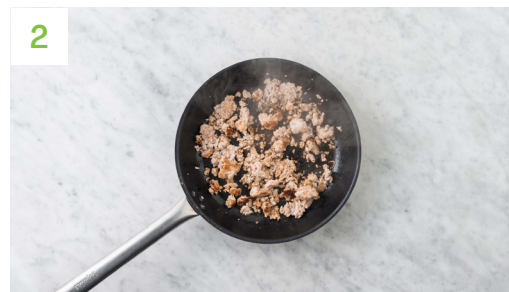
TIP: If you're in a hurry you can boil the water in your kettle.



Make the Sauce

- Squeeze in the juice of **half** the **lime** (double for 4p).
- Add **half** the **chives** to the pan along with the **ketjap manis**, **soy sauce** and **honey**.
- Simmer for 2 mins.
- Add a splash of **water** if you feel the sauce is too thick.

TIP: If the honey has hardened pop the sachet in a bowl of hot water for 1 min.



Brown the Pork

- Meanwhile, place a large pan over high heat with a drizzle of **oil**.
- Add the **pork** and sprinkle on the **Thai style spice mix**.
- Fry until browned, breaking it up with a spoon as it cooks, 5-6 mins. **IMPORTANT:** Wash hands and equipment after handling raw mince.



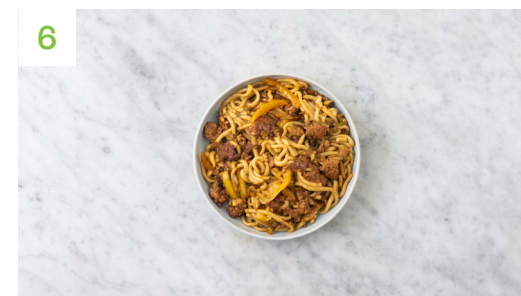
Coat the Noodles

- Add the cooked **noodles** to the **pork**.
- Stir to coat the **noodles** and cook until everything is piping hot.
- Season to taste with **salt** and **pepper**.



Prep the Veg

- While the **pork** cooks, halve the **bell pepper** and discard the core and seeds. Slice into thin strips.
- Thinly slice the **chives**.
- Halve the **lime**.
- Add the **pepper** to the pan and cook until softened, 3-4 mins. **IMPORTANT:** Mince is cooked when no longer pink in the middle.



Garnish and Serve

- Share the **noodles** between your bowls.
- Finish with a sprinkle of the remaining **chives**.

Enjoy!