



Super Speedy Pork Udon

with teriyaki sauce and sugar snaps

Family Quick Cook 20 - 25 mins

19



Pork Mince



Teriyaki Sauce



Udon Noodles



Sugar Snap Peas



Bell Pepper



Garlic



Hoisin Sauce

Pantry Items: Oil, Salt, Pepper, Water



Rate your recipe!

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

Grater

Ingredients

	2P	4P
Pork Mince	240 g	480 g
Teriyaki Sauce	2 sachets	4 sachets
Udon Noodles	300 g	600 g
Sugar Snap Peas	150 g	300 g
Bell Pepper	1 unit	2 units
Garlic	1 unit	2 units
Hoisin Sauce	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	522.5 g	100 g
Energy (kJ/kcal)	2719.6 kJ/ 650 kcal	520.5 kJ/ 124.4 kcal
Fat (g)	19.6 g	3.8 g
Sat. Fat (g)	5.5 g	1.1 g
Carbohydrate (g)	83 g	15.9 g
Sugars (g)	31.4 g	6 g
Protein (g)	35.4 g	6.8 g
Salt (g)	6 g	1.1 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.

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Get Prepped

- Halve the **pepper** and discard the core and seeds. Slice into thin strips.
- Peel and grate the **garlic** (or use a garlic press).
- Halve the **sugar snap peas**.



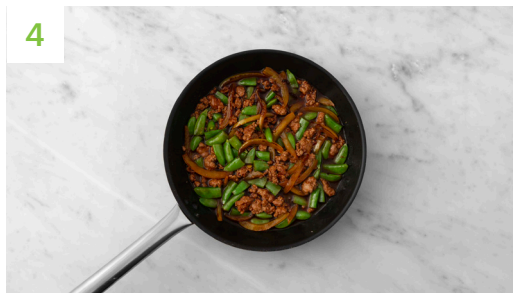
Time to Fry

- Place a pan over high heat with a drizzle of **oil**.
- Once hot, stir-fry the **pepper** until just soft, 3-4 mins.



Add the Pork

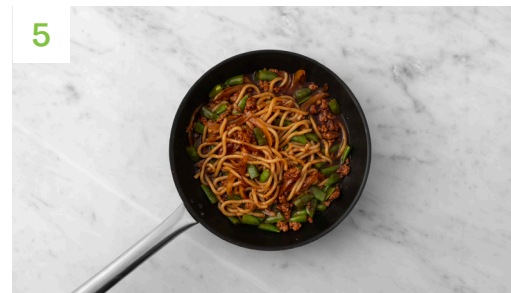
- Reduce the heat of the pan to medium-high.
- Add the **pork mince** to the **pepper** and cook until browned, 5-6 mins.
- Use a spoon to break it up as it cooks.
IMPORTANT: Wash hands and equipment after handling raw mince. Pork is cooked when no longer pink in the middle.



Stir in the sauce

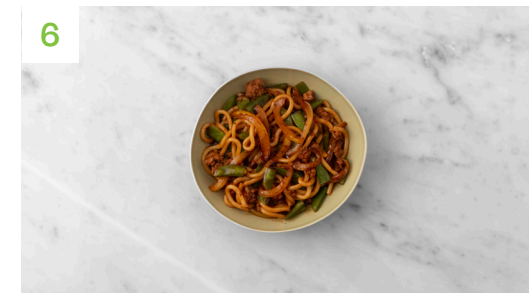
- Once the **pork** is browned, add the **sugar snaps** and **garlic** to the pan and cook until fragrant, 1 min.
- Stir in the **teriyaki sauce**, **hoisin sauce** and 50ml **water** (double for 4p). Cook for 1 min more.
- Taste and season with **salt** and **pepper** if needed.

TIP: Add a splash of water if the sauce is a little dry.



Coat the Noodles

- Carefully separate the **noodles** with your hands.
- Gently toss them through the sauce.
- Cook until warmed through, 2-3 mins.



Finish and Serve

- Share the **teriyaki pork noodles** between bowls.

Enjoy!