



Spicy Gochujang Pork Udon

with baby corn and coriander

20 – 25 mins • **Extra spicy**

20



Pork Mince



Udon Noodles



Lime



Coriander



Baby Corn



Gochujang Paste



Garlic, Ginger & Lemongrass Paste



Shallot



Honey



Ketjap Manis



Thai Style Spice Mix

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

Zester

Ingredients

	2P	4P
Pork Mince	240 g	480 g
Udon Noodles	300 g	600 g
Lime	1 unit	2 units
Coriander	5 g	10 g
Baby Corn	150 g	300 g
Gochujang Paste	1 sachet	2 sachets
Garlic, Ginger & Lemongrass Paste	1 sachet	2 sachets
Shallot	1 unit	2 units
Honey	1 sachet	2 sachets
Ketjap Manis	1 sachet	2 sachets
Thai Style Spice Mix	2 sachets	4 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	446 g	100 g
Energy (kJ/kcal)	2338.9 kJ/ 559 kcal	524.4 kJ/ 125.3 kcal
Fat (g)	17.4 g	3.9 g
Sat. Fat (g)	5.8 g	1.3 g
Carbohydrate (g)	67.3 g	15.1 g
Sugars (g)	17.6 g	3.9 g
Protein (g)	33.7 g	7.6 g
Salt (g)	3 g	0.7 g

Nutrition for uncooked ingredients based on 2 person recipe.

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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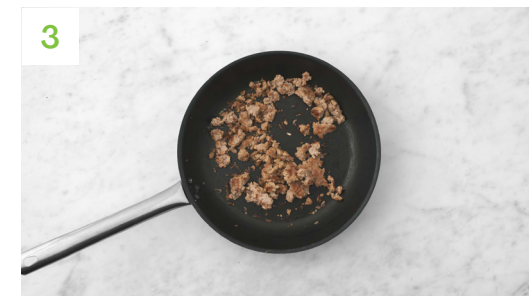
Get Prepped

- Halve, peel and chop the **shallot** into small pieces.
- Roughly chop the **coriander**.
- Zest, then quarter the **lime**.
- Halve the **baby corn** lengthways.



Cook the Corn

- Place a large pan over medium-high heat with a drizzle of **oil**.
- When hot, add the **baby corn**.
- Season with **salt** and **pepper**.
- Cook, stirring occasionally, until softened, 4-5 mins.
- Transfer to a plate and set aside.



Fry the Pork

- Add another drizzle of **oil** to the pan, if necessary.
- Add the **shallot** and **lemongrass paste**. Cook, stirring, until fragrant, 1-2 mins.
- Add the **Thai spice** and **pork**. **IMPORTANT:** Wash hands and equipment after handling raw mince.
- Cook, breaking up **pork** into smaller pieces, until cooked through, 5-6 mins. **IMPORTANT:** Pork is cooked when no longer pink in the middle



Add some Spice

- Add the **gochujang** (use less if you don't like spice), **lime** zest, **ketjap manis**, **baby corn** and 100ml **water** (double for 4p).
- Cook until everything is warmed through, 1 min.
- Remove from the heat and stir through the **honey**.



Finishing Touches

- Gently separate the **noodles** by hand.
- Add the **noodles** to the sauce and cook until coated and warmed through, 1-2 mins.
- Add a splash of **water** to loosen the sauce if required. Season to taste with **salt** and **pepper**.



Divide and Serve

- Divide your fragrant **pork noodles** between plates.
- Squeeze over some **lime** juice to taste and serve remaining **lime** wedges on the side.
- Finish with a sprinkling of **coriander**.

Enjoy!