



Hoisin Lamb Noodles

with stir-fried greens

20 – 25 mins

16



Lamb Mince



Hoisin Sauce



Udon Noodles



Lime



Soy Sauce



Garlic, Ginger & Lemongrass Paste



Onion



Green Beans

Pantry Items: Salt, Pepper, Oil, Water



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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

Pan with lid

Ingredients

	2P	4P
Lamb Mince	240 g	480 g
Hoisin Sauce	2 sachets	4 sachets
Udon Noodles	300 g	600 g
Lime	1 unit	2 units
Soy Sauce	1 sachet	2 sachets
Garlic, Ginger & Lemongrass Paste	1 sachet	2 sachets
Onion	1 unit	2 units
Green Beans	150 g	300 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	470.5 g	100 g
Energy (kJ/kcal)	2514.6 kJ/ 601 kcal	534.4 kJ/ 127.7 kcal
Fat (g)	24.1 g	5.1 g
Sat. Fat (g)	10.6 g	2.3 g
Carbohydrate (g)	66.6 g	14.2 g
Sugars (g)	13.1 g	2.8 g
Protein (g)	31.9 g	6.8 g
Salt (g)	3.3 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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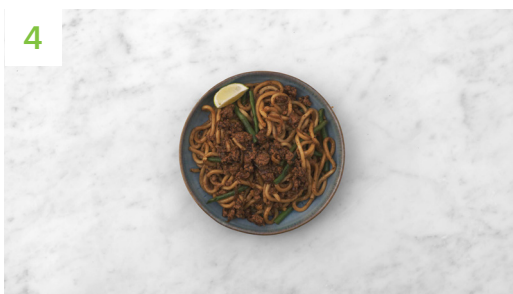


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Cook the Mince

- Halve, peel and thinly slice the **onion**.
- Quarter the **lime**. Trim the **green beans**.
- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, fry the **onion** and **lamb mince** until browned, 5-6 mins. **IMPORTANT:** Wash hands and equipment after handling raw mince. Mince is cooked when no longer pink in the middle.
- Use a spoon to break the **mince** up as it cooks. Season with **salt** and **pepper**.



Finish and Serve

- Season to taste with **salt**, **pepper** and **lime** juice.
- Divide the hoisin **lamb noodles** between bowls.
- Serve with any remaining **lime** wedges alongside for squeezing over.

Enjoy!



Add the Veg

- Add the **green beans** and **lemongrass paste** to the pan and fry for 2-3 mins.
- Add a splash of **water**, cover and cook for another 4-5 mins.



Coat the Noodles

- Stir through the **soy sauce** and **hoisin sauce** and allow to warm through, 1-2 mins.
- Carefully separate the **noodles** by hand.
- Add the **noodles** to the sauce and mix well to coat.
- Cover and simmer until softened, 1-2 mins. Loosen the sauce with a splash more **water** if required.

Little Chef's TIP: Kids can help to separate the noodles.