



Super Speedy Pork Udon

with teriyaki sauce and sugar snaps

20 – 25 mins

6



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.

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

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

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	521 kJ/ 124 kcal
Fat (g)	3.8 g
Sat. Fat (g)	1.1 g
Carbohydrate (g)	15.9 g
Sugars (g)	6 g
Protein (g)	6.8 g
Salt (g)	1.1 g

See site or app for detailed nutritional info.

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

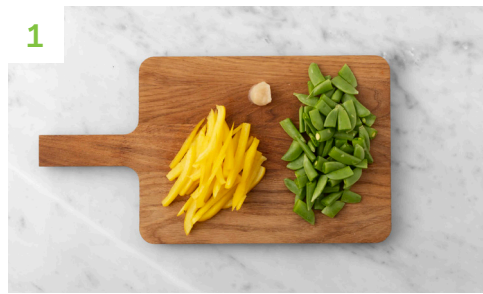
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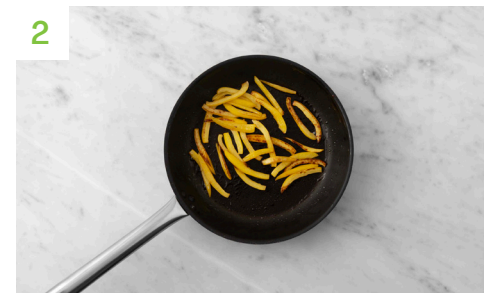


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Get Prepped

- 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**.



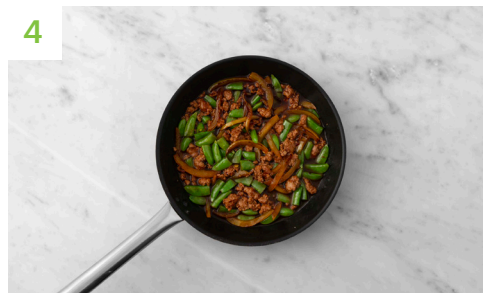
Time to Fry

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



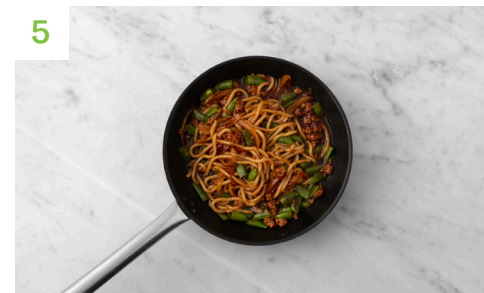
Add the Pork

- 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.



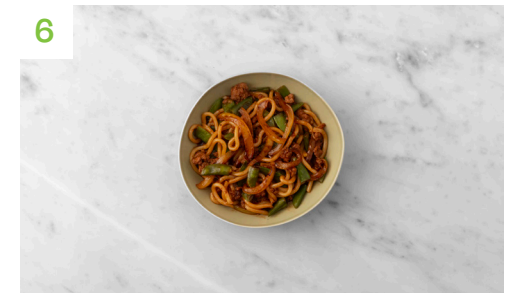
Stir in the Sauce

- 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** (per 2P). Cook for 1 min more.
- Taste and season with **salt** and **pepper** if needed.



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!

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