



# Pork Hawker-Style Udon Noodles

with Crispy Shallots

TAKEAWAY FAVES

KID FRIENDLY

Grab your Meal Kit with this symbol



Spring Onion



Oyster Sauce



Udon Noodles



Sweet Soy Seasoning



Garlic Paste



Ginger Paste



Crispy Shallots



Pork Loin Steaks



Asian Stir-Fry Mix



Beef Strips



### Recipe Update

The recent weather conditions across New Zealand have impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: 20-30 mins  
Ready in: 25-35 mins

Calorie Smart

You won't miss an ounce of flavour when you toss everything into one bowl. It's a guarantee to taste all the goodies in this bowl in one bite with a bunch of udon noodles to tangle up the veggies and sweet-soy pork strips. Grab a fork, you don't want to miss out.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Plain Flour, Soy Sauce, Brown Sugar, Sesame Oil

## Before you start

wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
spring onion	3 stems	6 stems
pork loin steaks	1 packet	1 packet
<b>plain flour*</b>	1 tbs	2 tbs
oyster sauce	1 medium packet	1 large packet
<b>soy sauce*</b>	2 tbs	¼ cup
<b>brown sugar*</b>	1 tbs	2 tbs
<b>sesame oil*</b>	drizzle	drizzle
udon noodles	1 packet	2 packets
sweet soy seasoning	1 sachet	2 sachets
garlic paste	1 packet	1 packet
ginger paste	1 medium packet	1 large packet
Asian stir-fry mix	1 bag (300g)	1 bag (600g)
crispy shallots	1 packet	1 packet
beef strips**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2428kJ (580Cal)	443kJ (106Cal)
Protein (g)	49.4g	9g
Fat, total (g)	9.5g	1.7g
- saturated (g)	3.8g	0.7g
Carbohydrate (g)	68g	12.4g
- sugars (g)	22g	4g
Sodium (mg)	2772mg	505mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2527kJ (604Cal)	483kJ (115Cal)
Protein (g)	42.7g	8.2g
Fat, total (g)	15.3g	2.9g
- saturated (g)	6.3g	1.2g
Carbohydrate (g)	68g	13g
- sugars (g)	22g	4.2g
Sodium (mg)	2748mg	525mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns

2023 | CW10



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## Get prepped

- Boil the kettle. Roughly chop **spring onion**. Slice **pork loin steaks** into 1cm strips.
- In a small bowl, combine **pork strips**, the **plain flour** and a pinch of **salt** and **pepper**.
- In a second small bowl, combine **oyster sauce**, the **soy sauce**, **brown sugar**, a drizzle of **sesame oil** and a splash of **water**. Set aside.

**Little cooks:** Take charge by combining the ingredients for the sauce!

**Custom Recipe:** If you've swapped to beef strips, discard any liquid from beef strips packaging.

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## Finish the noodles

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **spring onion** until just wilted, **1-2 minutes**.
- Add **sweet soy seasoning**, **garlic paste** and **ginger paste** and cook until fragrant, **1 minute**.
- Add **Asian stir-fry mix** and cook until just wilted, **3-4 minutes**.
- Add **noodles**, **pork** and **oyster sauce mixture** and cook, tossing occasionally, until combined, **1-2 minutes**. Remove from heat.

**Custom Recipe:** Return beef to the frying pan and continue as above.

2



## Boil the noodles & cook the pork

- Half-fill a medium saucepan with boiling water. Cook **udon noodles** over medium-high heat until tender, **3-4 minutes**.
- In **last minute** of cook time, gently stir **noodles** with a fork to separate. Drain, rinse and set aside.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **pork strips** in batches, tossing, until golden, **2-3 minutes**. Transfer to a plate.

**Custom Recipe:** Heat the pan as above. When oil is hot, cook beef strips in batches, tossing, until browned and cooked through, 1-2 minutes. Transfer to a plate.

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## Serve up

- Divide pork hawker-style udon noodles between bowls.
- Garnish with **crispy shallots**. Enjoy!

## Rate your recipe

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Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)