

Sweet & Sour Pork with Nutty Vermicelli Noodle Slaw

FRESH & FAST Box to plate: 15 mins Eat

Eat Me Early





Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)



From the pantry





From the cool pouch

	2P	4P
Pork Strips	1 small pkt	1 large pkt
Sweet & Sour Sauce	1 medium pkt	1 large pkt
Chicken Stock Pot	1 pot (20g)	1 pot (40g)
Deluxe Salad Mix	1 medium bag	1 large bag
Sweet Chilli Sauce	1 pkt (50g)	1 pkt (100g)
Sesame Dressing	1 pkt	2 pkts

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Boil



Vermicelli Noodles

2. Sizzle





Pineapple Slices



Sweet & Sour Sauce



Pork Strips

Pot



Crushed Peanuts

- · Boil the kettle
- Place vermicelli noodles in a heatproof bowl. Add enough boiling water to cover noodles
- Set aside until tender, 5-7 mins
- Drain and refresh under cold water

- Meanwhile, drain and chop pineapple
- Heat **olive oil** in a frying pan over high heat
- Cook pork and pineapple, tossing, until cooked, 3-4 mins
- Add sweet & sour sauce and stock pot, stirring to coat, 1 min
- · Remove from heat

- Thinly slice cucumber. Slice lime into wedges
- In a bowl, add noodles, cucumber, salad mix, sweet chilli sauce, **sesame dressing** and a squeeze of lime juice
- · Toss and season
- Plate up **noodle slaw** and **pork**
- Top with torn **mint**, **peanuts** and any remaining lime wedges





