



## Korean Pork and Veggie Noodles

with Pickled Cucumber



20-30min



2 Portions

From kimchi to bibimbap, Korean food has claimed celebrity status on dining tables all over the city and rightly so, as it's fresh, vibrant and dishes always have a great balance of flavour. Here, we use the flavours of Korean cooking to whip up a sensational pork stir-fry with noodles that's served with some delicious pickled cucumbers and fiery chilli.



## What we send

- sesame seed mix <sup>11</sup>
- free-range pork stir-fry strips
- red chilli, spring onion
- soba noodles <sup>1</sup>
- zucchini
- carrot
- red onion
- sesame oil <sup>11</sup>
- Lebanese cucumber

## What you'll require

- Australian honey
- salt
- soy sauce <sup>6</sup>
- vegetable oil
- white wine vinegar <sup>17</sup>

## Utensils

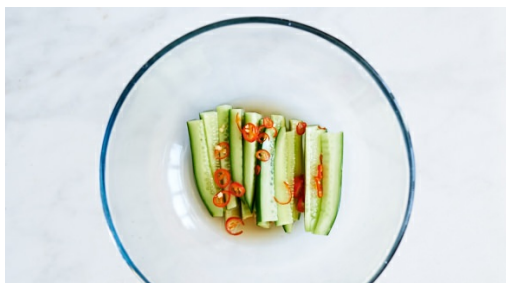
- large saucepan
- sieve
- small saucepan
- wok or deep frying pan
  
- Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Gluten (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens.

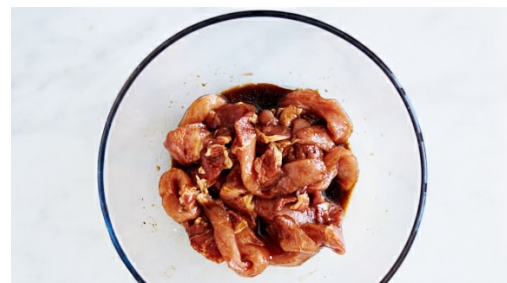
## Nutrition per serving

Energy 725.0kcal, Fat 18.5g, Proteins 47.4g, Carbs 92.0g



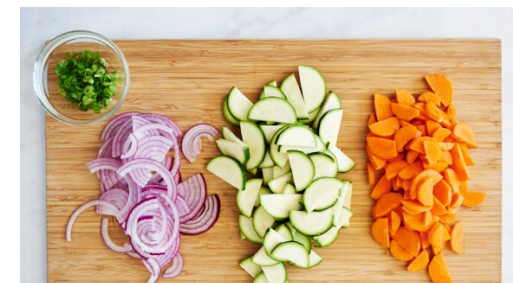
### 1. Pickle cucumber

Cut **cucumber** into 5cm sticks and place in a medium bowl. Thinly slice the **chilli** and add to **cucumber**. Place 1 tsp **brown sugar**, ½ tsp **sea salt**, 1 tbs **white wine vinegar** and 2 tbs **water** in a small saucepan and cook, stirring, over low heat, for 1 min or until sugar dissolves. Pour syrup over cucumber and chilli, toss to coat and chill in the fridge.



### 2. Prepare pork

Combine the **sesame oil** with 2 tbs **soy sauce** and 2 tsp **honey** in a large bowl. Add the **pork strips** and stir until well coated.



### 3. Prepare vegetables

Thinly slice the **onion**. Cut the **carrot** and **zucchini** in half lengthwise then cut into thin semi-circles. Trim and slice the **spring onion**.



### 4. Stir-fry pork

Heat 1 tbs **vegetable oil** in a wok or deep frypan over high heat. Drain the **pork** over a bowl and reserve the marinade. Stir-fry the pork for 2 mins or until browned. Remove from pan. Bring a large saucepan of lightly salted water to the boil for the noodles.



### 5. Stir-fry vegetables

Stir-fry the **onion** and **carrot** with 3 tbs **water** in the same wok for 4 mins. Add the **zucchini** and stir-fry for 1 min. Return the **pork** to the pan with the reserved marinade and stir-fry for a further 1-2 mins until marinade bubbles and mixture is well combined.



### 6. Cook noodles

Meanwhile, cook the **noodles** in the pan of boiling water for 4 mins or until al dente. Drain well, and divide between 2 bowls. Spoon over the **pork and vegetable stir-fry** and serve topped with the **pickled cucumber** and **spring onion**. Sprinkle with **sesame seeds**.