

DINNERLY



 **HEALTHY**

 **FAST**

Asian Pork Noodle Salad with Cos Lettuce and Green Beans



20-30 minutes



4 Servings

With crispy Asian pork and thin silky noodles, this fresh salad is so delicious, you're forgiven for ditching the knife and fork and making tasty little lettuce parcels with your hands.

WHAT WE SEND

- 1 baby cos lettuce
- 1 packet vermicelli noodles
- 2 carrots
- 200g green beans
- free-range premium pork mince
- 60g Korean chilli paste ^{1,6}

WHAT YOU NEED

- garlic clove
- pepper
- soy sauce ⁶
- sugar
- vegetable oil
- white vinegar

TOOLS

- sieve
- deep frypan or wok

Our veggies come straight from the farm, so please wash them before cooking.

COOKING TIP

Gochujang is a fermented Korean chilli paste. If you prefer less heat, omit the chilli paste from the pork and add to taste in the dressing.

ALLERGENS

Gluten (1), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 520kcal, Fat 27.2g, Carbs 31.8g, Proteins 34.0g



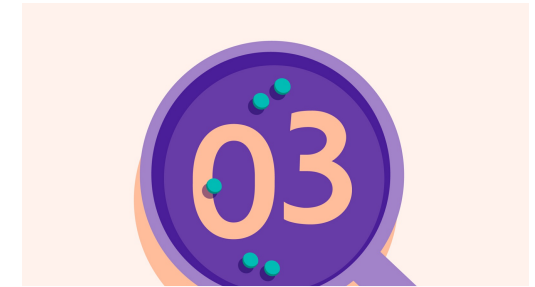
1. Soften noodles

Put the **noodles** in a heatproof bowl, cover with boiling water and stand for 5 mins to soften. Drain well, cut the noodles into smaller pieces with scissors then return to the bowl.



2. Prep ingredients

Meanwhile, peel the **carrots**, then quarter lengthwise and thinly slice. Trim and thinly slice the **beans**. Crush or finely chop **2 garlic cloves**. Put the **pork mince**, **1 tbs Korean chilli paste** (see cooking tip) and **1 tbs soy sauce** in a bowl. Season with **pepper** and stir well to combine.



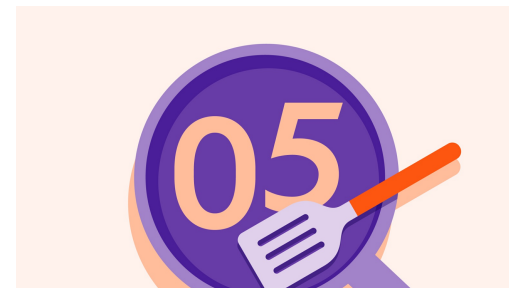
3. Stir-fry pork

Heat **1 tbs vegetable oil** in a wok or large deep frypan over medium-high heat. Stir-fry the **carrot** for 2 mins. Remove from the wok. Return the wok to high heat. Cook the **pork mixture**, breaking up lumps with a wooden spoon, for 3-4 mins until golden and slightly crispy. Remove the wok from the heat.



4. Make dressing

Meanwhile, put the **garlic**, **1 tbs Korean chilli paste** (see cooking tip), **1 tbs white vinegar**, **1 tbs sugar**, **1 tbs soy sauce** and **1 tbs vegetable oil** in a small bowl and whisk well to combine.



5. Assemble and serve

Separate the **lettuce leaves** and lay flat on plates. Add the **carrot**, **beans** and **dressing** to the noodles and toss to combine. Top the lettuce with the **noodle mixture** and **crispy pork** and enjoy as a noodle salad or lettuce cups.



6. Make it yours

Add herbs for extra fresh flavour. Simply add chopped coriander or mint to the pork just before serving.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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from at least **45%**
Australian ingredients