

DINNERLY



⚡ FAST

Pork Dan Dan Noodles with Pak Choy



20-30 minutes



2 Servings

Did someone say 'peanut butter'? This will get them racing to the table quick-smart; a slurpy bowl of egg noodles and fresh pak choy, sauced with pork, sweet soy sauce and, yes, creamy, nutty peanut butter.

WHAT WE SEND

- 5
- 1,6,17
- 11
- 1,3

WHAT YOU NEED

- soy sauce⁶
- vegetable oil
- water

TOOLS

- colander
- medium frypan
- medium saucepan
- small saucepan

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

ALLERGENS

Gluten (1), Egg (3), Peanuts (5), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 955kcal, Fat 39.6g, Carbs 95.4g, Proteins 51.4g



1. Prep ingredients

Bring a medium saucepan of water to the boil for the pak choy and noodles. Finely chop or crush **2 garlic cloves**. Cut the **pak choy** into 3-4cm lengths. Put the **peanut butter**, **half the garlic**, **1 tbs soy sauce** and **125ml (½ cup) water** in a small saucepan and whisk until well combined and smooth. Set aside.



2. Cook pork

Heat **2 tsp vegetable oil** in a medium frypan over high heat. Cook the **pork** and the **remaining garlic**, breaking up the lumps with a wooden spoon, for 4 mins or until browned. Reduce the heat to medium, add the **kecap manis** and **125ml (½ cup) water** and cook for 5 mins or until the sauce is reduced. Remove the pan from the heat.



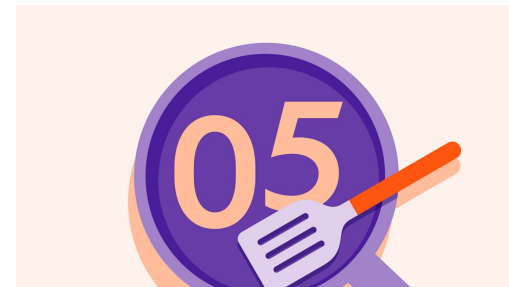
3. Cook pak choy

Meanwhile, cook the **pak choy** in the pan of boiling water for 1 min or until just tender. Transfer to a bowl with a slotted spoon and keep the pan on the heat. Drizzle over **1 tsp sesame oil** (the remaining sesame oil won't be used in this dish) and **1 tsp soy sauce**, toss to combine and cover to keep warm.



4. Warm peanut sauce

Bring the **peanut sauce** in the pan to a simmer over medium heat and cook, stirring occasionally, for 3 mins or until warmed through and slightly reduced.






5. Serve up

Meanwhile, cook the **noodles** in the pan of boiling water for 3 mins or until tender. Drain, then divide the **noodles** among bowls. Drizzle with the peanut sauce, then top with the **pork** and **pak choy**. Season with **pepper** and enjoy.



6. Make it yours

Like it a little spicy? Try serving with some sambal oelek, an Indonesian chilli paste, or garnish with some chopped coriander. If desired, drizzle over the remaining sesame oil to serve.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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from at least 15%
Australian ingredients