

MARLEY SPOON



Peanut-Pork Noodles

with Chinese Broccoli and Snow Peas



20-30min



4 Portions

Peanutty dishes are among Asia's great culinary gifts to the world; where would we be without satay sauce, for example? Taking its cue from Indonesia, this Bowl of Supreme Deliciousness brims with some of our favourite flavours - kecap manis (sweet soy), sambal oelek (chilli sauce) and, yes, peanut butter.

What we send

- 1,3
- 1,6,17
- 5
- 400g Chinese broccoli
- 2 spring onions

What you'll require

- water

Utensils

- large deep frypan
- large saucepan

Our vegies come fresh from the farm, so please wash them before use.

Allergens

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

Nutrition per serving

Energy 875kcal, Fat 34.7g, Carbs 84.4g, Proteins 52.1g



1. Make sauce

Bring a large saucepan of water to the boil for the noodles. Put the **sambal oelek**, **peanut butter** and the **kecap manis** in a bowl and stir to combine.



2. Prepare vegetables

Cut the **Chinese broccoli** into 5cm lengths, keeping the stalks and leaves separate. Trim the **snow peas**, then halve widthwise. Thinly slice the **spring onions** on the diagonal.



3. Cook noodles

Cook **1½ packets of the noodles** in the pan of boiling water for 1-2 mins or until almost tender (the remaining noodles won't be used in this dish). Add the **broccoli stalks** to the noodles, cook for a further 1 min then add the **broccoli leaves** and **snow peas**. Cook for 1 min or until the vegetables are tender and the noodles are cooked. Drain.



4. Cook pork

While the noodles and vegetables cook, heat **2 tbs grapeseed oil** in large deep frypan over high heat. Add the **pork** and cook for 3-4 mins, breaking up the mince with the back of a spoon, until browned. Stir in the **sauce** and bring to a simmer.



5. Make stock

Crumble the **stock cubes** into a heatproof jug, add **875ml (3½ cups) boiling water** and stir to dissolve.



6. Get ready to serve

Divide the **noodles, vegetables** and **pork mixture** among bowls. Pour over the **hot stock** then scatter with the **spring onion** to serve.