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Tahini-Hoisin Pork Noodles with Veggies and Peanuts

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This Asian-inspired noodle dish gets its distinct flavour from tahini! That's right — incorporating this nutty condiment gives the sauce a nutty aroma and a velvety mouthfeel.

Tags: Quick • Optional Spice • Bestseller

Allergens: Wheat • Sesame • Soy • Mustard • Sulphites • Peanuts

Produced in a facility that processes milk, sesame, eggs, fish, shellfish, crustaceans, mustard, tree nuts, peanuts, wheat, soybean and sulphites.

Preparation Time 20 minutes

Difficulty Medium

Ingredients

serving amount **2** 4



250 g
Ground Pork



170 g
Spaghetti
(Contains **Wheat**)



2 tbsp
Tahini Sauce
(Contains **Sesame, Soy**)



¼ cup
Hoisin Sauce
(Contains **Soy, Sesame, Mustard**)



1 tbsp
Chili-Garlic Sauce



2 tbsp
Soy Sauce
(Contains **Soy, Sulphites, Wheat**)



1 piece
Sweet Bell Pepper



2 piece
Shanghai Bok Choy



2 piece
Green Onion

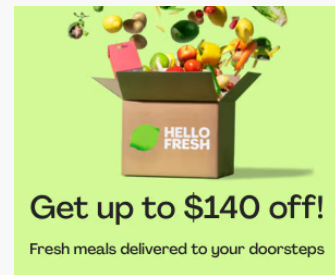


28 g
Peanuts, chopped
(Contains **Peanuts**)



2 tbsp
Ginger-Garlic Puree

Not included in your delivery



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Nutrition Values

per serving per 100g

Calories	850 kcal
Fat	34 g
Saturated Fat	10 g
Carbohydrate	94 g
Sugar	20 g
Dietary Fiber	9 g
Protein	42 g



0.13 tsp
Salt*



0.13 tsp
Pepper*



1.5 tsp
Oil*

Cholesterol	80 mg
Sodium	1540 mg
Trans Fat	0.2 g
Potassium	1200 mg
Calcium	200 mg
Iron	6 mg

Due to the different suppliers we purchase our products from, nutritional facts per meal can vary from the website to what is received in the delivered box, depending on your region.

Utensils

• Large Pot • Colander • Measuring Cups • Measuring Spoons • Whisk • Medium Bowl • Large Non-Stick Pan

Instructions



1

Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Wash and dry all produce. Heat Guide for Step 2: 1 tsp (2 tsp) mild, 2 tsp (4 tsp) medium and 1 tbsp (2 tbsp) for spicy! Add noodles to the boiling water. Cook uncovered, stirring occasionally until tender, 10-12 min. Reserve 1/3 cup (2/3 cup) noodle cooking water, then drain noodles.



2

Meanwhile, core, then cut pepper into 1/4-inch slices. Cut bok choy into 1-inch pieces. Cut green onions into 1/2-inch pieces. Whisk together tahini, soy sauce, hoisin sauce and 1 tbsp (2 tsp) chili-garlic sauce in a medium bowl until smooth. (NOTE: Reference heat guide.)



3

Heat a large non-stick pan over medium-high heat. When hot, add 1/2 tbsp (1 tbsp) oil, then pork. Cook, breaking up pork into smaller pieces, until no pink remains, 4-5 min.** Add ginger-garlic puree to the pan. Cook, stirring often, until fragrant, 30 sec. Season with salt and pepper.



4

Push pork to one side of the pan. Add bok choy and peppers. Season with salt and pepper. Cook, stirring often, until veggies are tender, 3-4 min. Add green onions. Cook, stirring often, 1 min.



5

While veggies cook, add reserved noodle water to the bowl with sauce, then whisk until smooth. Add sauce mixture and pork to the pan with veggies. Cook, stirring constantly, until sauce comes to a simmer. Once simmering, add noodles. Cook, tossing constantly, until noodles are coated and sauce thickens, 1-2 min. Season with salt and pepper, to taste.



6

Divide pork noodles between bowls. Sprinkle peanuts over top.

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600 kcal 25 minutes



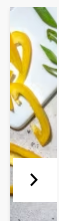
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with Linguine and Veggies

970 kcal 30 minutes



20-MIN MEAL
Lemongrass Protein Shreds Coco...
with Veggies and Pan-Fried Naan

1150 kcal 20 minutes



SWAP
Sm...
with P

630 kcal

