

**Product Spotlight:
Red Queen Sauce**

This new, native sweet chilli sauce from WA local, GH Produce, has a perfect balance between spice and sweet. It also includes ethically foraged native Australian ingredients.



Saucy Pork Stir-Fry with Egg Noodles

Tender pork strips in a sweet and savoury sauce with stir-fried onion, capsicum and garlic, served with egg noodles and topped with fresh spring onions.



30 minutes



Pork



4/6 servings

Switch it up!

You can serve the pork stir-fry with rice instead of noodles if preferred! Stir through some tinned pineapple for a sweet and sour pork flavour or some cashews if you have some.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	40g	9g	75g

FROM YOUR BOX

	4 PERSON	6 PERSON
EGG NOODLES	300g	300g + 150g
BROWN ONION	1	1
GREEN CAPSICUM	1	2
RED CAPSICUM	1	2
GARLIC CLOVES	2	3
SPRING ONIONS	1 bunch	1 bunch
PORK STIR-FRY STRIPS	600g	600g + 300g
RED QUEEN SAUCE	1 bottle	2 bottles

FROM YOUR PANTRY

sesame oil, salt, pepper, cornflour, butter, soy sauce (or tamari), sugar (of choice)

KEY UTENSILS

large frypan, saucepan

NOTES

The Red Queen Sauce is quite mild however if you need to substitute for little ones you can use kecap manis or oyster sauce to taste instead.

No gluten option – egg noodles are replaced with rice noodles. Toss the cooked noodles through the pork stir-fry at step 5.



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1. COOK THE NOODLES

Bring a saucepan of water to boil. Cook **noodles** in boiling water according to packet instructions or until al dente. Drain, rinse and toss with **1/2 tbsp sesame oil**.



2. PREPARE THE VEGGIES

Slice **onion**, cut **capsicums** into strips, and slice **garlic cloves**.

Cut **spring onions** into 3–4cm lengths (set aside for step 5).



3. COOK THE PORK

Heat a large frypan or wok with **sesame oil** over high heat. Toss **pork stir-fry strips** with **2 tbsp cornflour, salt and pepper**. Cook for 5 minutes or until cooked through. Set aside on a plate, keep pan over heat.

6P – use 3 tbsp cornflour.



4. STIR-FRY THE VEGGIES

Add prepared **vegetables** to pan and stir-fry for 4 minutes or until tender.



5. FINISH THE STIR-FRY

Add **2 tbsp butter, red queen sauce, 1/3 cup water, 1 tbsp soy sauce** and **1 tbsp sugar**. Warm through then return **pork** to pan and toss through **spring onions**.

6P – use 3 tbsp butter, 1 1/2 bottles red queen sauce, 1/2 cup water, 1 1/2 tbsp soy sauce and 1 1/2 tbsp sugar.



6. FINISH AND SERVE

Divide cooked **noodles** among bowls. Top with **pork stir-fry and sauce**.

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