

DINNERLY



Speedy Pork Mie Goreng with Pak Choy and Coriander



20 minutes



2 Servings

Five easy steps, minimal pans and prep... we cut the fluff but not the flavour in our speedy recipes. In just 20 minutes, you'll have this masterpiece on the table and be crowned in glory too!

WHAT WE SEND

- 1 bunch pak choy
- coriander
- 150g egg noodles ^{1,2,4}
- lean pork mince
- 40g nasi goreng paste

WHAT YOU NEED

- 1 tbs vegetable oil
- 2 tsp soy sauce ³
- 1 tsp honey

TOOLS

- medium saucepan
- medium deep frypan

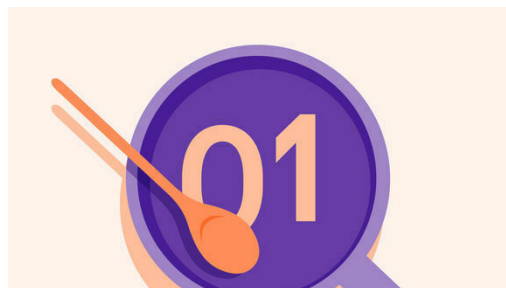
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Egg (1), Gluten (2), Soy (3), Wheat (4). May contain traces of other allergens.

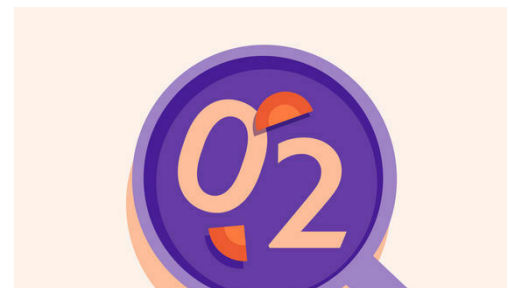
NUTRITION PER SERVING

Energy 695kcal, Fat 27.4g, Carbs 70.0g, Protein 41.9g



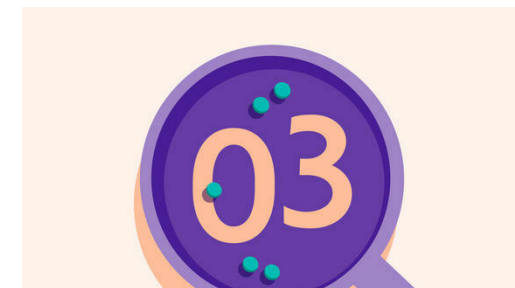
1. Prep ingredients

Bring a medium saucepan of water to the boil for the noodles. Trim the **pak choy** and separate the leaves. Pick the **coriander** leaves, discarding the stems.



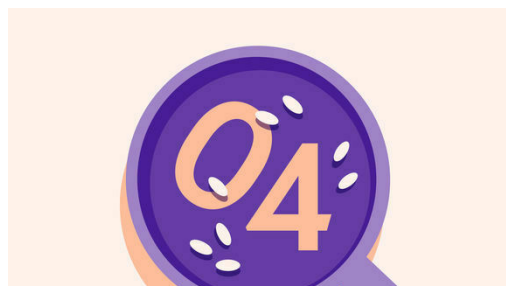
2. Cook noodles

Cook the **noodles** in the pan of boiling water for 2 mins or until tender. Drain, then rinse under hot water to prevent the noodles from sticking.



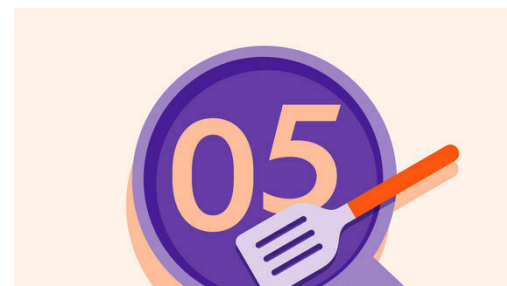
3. Stir-fry pork mince

Meanwhile, heat a **generous drizzle of vegetable oil** in a medium deep frypan over high heat. Stir-fry the **pork mince** for 3-4 mins until browned. Add the **nasi goreng paste** (see Make it milder) and cook, stirring, for 30 secs or until fragrant.



4. Add pak choy and noodles

Add the **pak choy** to the pork mixture and stir-fry for 1-2 mins until tender. Add the **noodles**, **2 tsp soy sauce** and **1 tsp honey** and cook, stirring, until warmed through.



5. Serve up

Divide the **pork noodles** among bowls, scatter over the **coriander** and enjoy!



6. Make it milder

Nasi goreng paste gives a lovely flavour to the dish but it does have a chilli kick. If you don't like too much heat, reduce to taste.