

# MARLEY SPOON



## Fast! Hoisin Pork Peanut Noodles

with Shredded Veggies & Scallions



ca. 20min



2 Servings

Cellophane noodles absorb sauces and broths very well, making them the perfect canvas for saucy noodle dishes and soups. We whip up a creamy sauce of honey, hoisin, fish sauce and peanut butter that brings huge bursts of sweet, savory, and tangy flavors. Crisp broccoli slaw combines with hearty pork strips and the chewy noodles to soak it all up. Lime wedges add acid for tartness and crushed peanuts give a satisfying crunch.

## What we send

- 5 scallions
- 1 oz salted peanuts <sup>1</sup>
- 2 oz hoisin sauce <sup>2,3,4</sup>
- ½ oz honey
- ½ oz fish sauce <sup>5</sup>
- 1.15 oz peanut butter <sup>1</sup>
- 2 (2 oz) cellophane noodles
- 10 oz pkg pork strips
- 12 oz broccoli coleslaw blend
- 1 lime

## What you need

- kosher salt & ground pepper
- neutral oil

## Tools

- medium pot
- medium nonstick skillet

## Cooking tip

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## Allergens

Peanuts (1), Sesame (2), Soy (3), Wheat (4), Fish (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 830kcal, Fat 39g, Carbs 92g, Protein 40g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil.

Trim **scallions**. Cut dark greens into 2-inch pieces and thinly slice whites and light greens. Using a rolling pin or other heavy object, crush **peanuts**.

In a small bowl, whisk to combine **hoisin, honey, fish sauce, peanut butter**, and **2 tablespoons water**.



### 4. Cook veggies

Heat **1 tablespoon oil** in same skillet over medium-high. Add **half of the broccoli slaw** (save rest for own use) and **all of the scallions**; season with **salt and pepper**. Cook, stirring occasionally, until softened and browned in spots, about 4 minutes. Reduce heat to medium-low.



### 2. Cook noodles

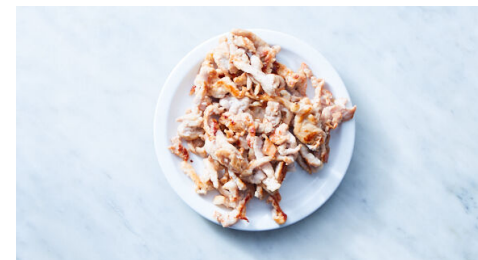
Add **all of the noodles** to boiling **salted water**. Cook, stirring, about 3 minutes. Drain in a fine-mesh sieve, then rinse under **cold water**. Cut noodles in half with kitchen shears; continue to drain in sieve until step 5.



### 5. Finish

Add **pork, noodles**, and **half of the hoisin sauce**, tossing to coat, until sauce and noodles are warmed through, 1-2 minutes. Cut **lime** into wedges.

Drizzle **hoisin pork noodles** with **remaining sauce** and sprinkle with **peanuts**. Serve with **lime wedges**.



### 3. Cook pork

Pat **pork** dry and season all over with **salt and pepper**.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add pork and cook, without stirring, until well browned on the bottom, about 3 minutes. Stir and cook until pork is cooked through, 2-3 minutes more. Transfer to a plate.



### 6. Serve

Enjoy!