

# DINNERLY



## Sweet & Sour Pork Noodle Stir-Fry with Peppers & Snap Peas



20-30min



2 Servings

We hope you're hungry, because this pork stir-fry is so slurpalicious you won't want to leave a single noodle behind. And yes, we did have to mix in a few veggies for #health, but trust us, our readymade sweet & sour sauce makes them irresistible. We've got you covered!

## WHAT WE SEND

- 1 bell pepper
- 4 oz snap peas
- 1 oz salted peanuts<sup>1</sup>
- 5 oz pad Thai noodles
- 10 oz pkg pork strips
- 2 (2 oz) sweet & sour sauce

2

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

## TOOLS

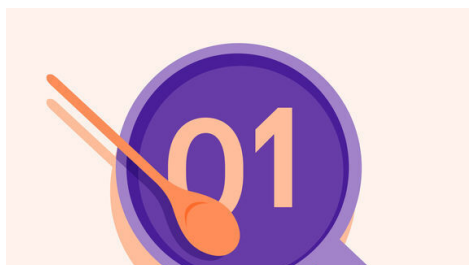
- medium saucepan
- medium nonstick skillet

## ALLERGENS

Peanuts (1), Soy (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

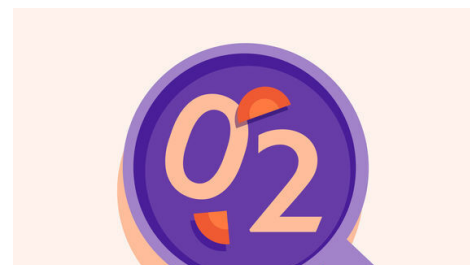
Calories 840kcal, Fat 42g, Carbs 86g, Protein 40g



### 1. Prep ingredients

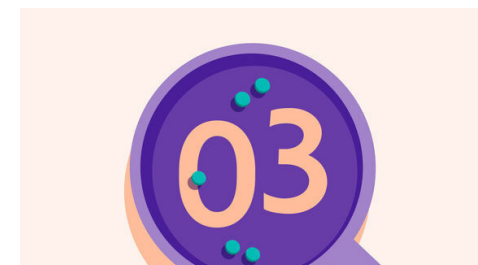
Bring a medium saucepan of **salted water** to a boil.

Halve **bell pepper**, discard stem and seeds, and thinly slice into strips. Halve **snap peas**, if desired. Coarsely chop **peanuts**.



### 2. Cook noodles

Add **noodles** to saucepan with boiling **salted water**; cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold running water and toss with 1 **teaspoon oil**. Set aside until step 5.



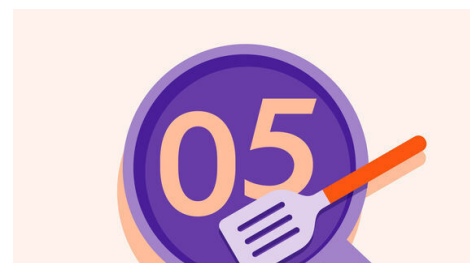
### 3. Cook pork

Pat **pork** dry and season with **salt** and **pepper**. Heat 3 **tablespoons oil** in a medium nonstick skillet over medium-high. Add pork in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.



### 4. Cook veggies

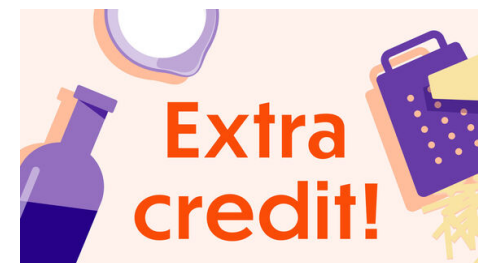
Add **snap peas** and **peppers** to same skillet; season with a **pinch each of salt and pepper**. Cook, stirring occasionally, until tender, 3–5 minutes. Reduce heat to medium.



### 5. Finish & serve

Add **all of the sweet and sour sauce**; bring to a simmer. Add **noodles** and **pork**; toss to coat until warmed through, 1–2 minutes. Season to taste with **salt** and **pepper**.

Serve **sweet and sour noodle stir-fry** with **peanuts** sprinkled over top. Enjoy!



### 6. Eat your veggies!

Bulk up this dish by throwing in any veggies you have sitting around, like onions, broccoli, carrots, zucchini, or bean sprouts.