



DropChef Spicy Peanut Pork Noodles

A quick and flavorful noodle dish featuring juicy pork mince, crunchy sugarsnap peas, and spring onions, tossed in a rich, nutty sauce of peanut butter, soy, sesame, and garlic, with a touch of brown sugar. Finished with fresh coriander and a drizzle of crispy chilli oil for the perfect spicy kick.

Nutritional Info

Calories: 652 kcal
Carbohydrates: 13 g
Protein: 29 g
Fat: 35 g

Ingredients

- Pork Mince
- Egg Noodle Nest
- Spring Onion
- Peanut Butter
- Sugar Snap Peas
- Brown Sugar
- Fresh Coriander
- Crispy Chilli Oil
- Garlic Clove
- Soy Sauce
- Sesame Oil

Your Pantry

- Olive Oil

Allergens

[Wheat \(Noodles, Soy Sauce\)](#)
[Egg \(Noodles\)](#)
[Soybean\(Soy Sauce\)](#)
[Peanut \(Peanut butter\)](#)
[Sesame\(Sesame Oil\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.

1) **Boil the kettle**

2) **Prepare the vegetables**

Finely chop the spring onion, keeping some aside for garnish later. Cut the sugar snap peas in half. Peel and finely slice the garlic. Finely chop the coriander and set aside.

3) **Make the sauce**

In a bowl, combine half of the soy sauce, the brown sugar, sesame oil, and peanut butter.

4) **Fry the mince**

Add a frying pan or wok to medium heat with a little oil. Once hot, add the spring onion and garlic and cook for 2 minutes or until beginning to soften, then crumble in the pork mince with your hands. Stir fry, using the spatula to break it into smaller pieces as you go. Cook for 3-4 minutes or until cooked through and browning, then pour over the remaining soy sauce and drop in the sugar snap peas. Stir fry for another 30 seconds, then set aside. While the pork cooks move on to boiling the noodles.

5) **Cook the noodles**

Cook the noodles in boiling water for 10 minutes or until tender. Before you drain them, remove a cup of the noodle water to keep to one side. Drain the noodles. While the noodles are cooking....

6) **Bring it all together**

Return the noodles to the saucepan and pour over your sauce mix. Mix well, adding enough noodle water to make a silky sauce.

7) **Bring it all together**

Serve the noodles in bowls. Top with the mince, spring onion, chilli oil (careful, it's spicy!), and chopped coriander. Enjoy!



Fancy winning free DropChef in our weekly competition?!

To enter just share your delicious dinner on Instagram | [#DropChef](#)