



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...  
**DAVE'S RECIPE BOX**

# HOKKIEN PORK NOODLES WITH VEGGIES AND BLACK BEAN SAUCE



PREP  
**10 min**



COOK  
**25 min**



SERVES  
**4**

## INGREDIENTS:

- > ½ Shallots Bunch
- > 1 Yellow Capsicum
- > 200g Cup Mushrooms
- > 1 Carrot
- > 500g Pork Mince
- > ½ Coriander Bunch
- > 120ml Black Bean Sauce
- > ½ Cup Water
- > 500g Hokkien Noodle
- > 1 Lemon

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper



# METHOD – GET COOKING!



1

Bring a pot with water to the boil.

Wash and cut the shallots into 3cm batons. Slice the capsicum into thin strips, cut the mushrooms into quarters and grate the carrot.

Wash and finely chop the coriander including the stems. Reserve some whole leaves for garnishing.

2

Bring a large frying pan or a wok to a high heat and drizzle some olive oil, add the capsicum and the carrot. Cook for 3 minutes while stirring. Remove from the pan and set aside.

In the same pan, drizzle more olive oil, add the mushrooms and sauté for 3 minutes. Then add the shallots and cook for a further 2 minutes. Remove from the pan and place together with the capsicum and carrots.

3

Using the same pan, drizzle more oil, add the pork mince and cook for 5 minutes while stirring and breaking down until all cooked.

Add the chopped coriander and the rest of the veggies back into pan. Add the black bean sauce and the water, bring to the boil and cook for 5 minutes until thickened.

4

Place the noodles into the pot of boiling water for 1 minute, drain and then add to the pan. Add the juice of ½ a lemon and toss throughout.

Serve hot and garnish with coriander leaves.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover black bean sauce on another stir fry dish with beef, chicken or just vegetables.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
[online@harrisfarm.com.au](mailto:online@harrisfarm.com.au)