



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...

DAVE'S RECIPE BOX

STICKY PORK AND PEANUT STIR FRY WITH VERMICELLI NOODLES



PREP
15 min



COOK
30 min



SERVES
4

INGREDIENTS:

- > 500g Pork Mince
- > 1 Red Capsicum
- > 1 Zucchini
- > ½ Bunch Coriander
- > 250ml Satay Sauce
- > 250g Vermicelli Rice Noodles
- > 1 Lemon
- > ½ Bunch of Shallots
- > 2 Garlic Cloves
- > 1 Bunch of Shanghai Bok Choy
- > ½ Bulb of Fennel

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Soy Sauce
- > Sesame Oil

METHOD – GET COOKING!



1 Finely slice the **capsicum, fennel, shallots** and **garlic**, cut the **zucchini** in half and into half-moons.

In a **hot pan** or wok, **drizzle in** some **cooking oil** and **sauté** the **capsicum, shallots, garlic, fennel** and **zucchini** for approx. 5 minutes.

Cut the **buk choy** in half and **cook** for 2 minutes either side **until** it starts to **brown**.

Remove from wok and **set aside**.

2 Bring a medium sized **pot of water** to the **boil**.

Add the **noodles** to the boiling water, **turn off the heat** and **let sit** for 5 minutes before draining well.

Add **noodles** into a **bowl**, **drizzle** a little **sesame oil** and a **splash of soy sauce**, **toss well** and **set aside**.

3 In the **same hot pan** or wok, **drizzle in** more **oil** and **cook pork mince** for approximately 5 minutes.

Add the **peanut satay sauce** and **cook** for another 5 minutes, **stirring occasionally**.

Meanwhile, **finely chop** the **coriander**.

4 Add chopped **coriander**, a splash of **soy sauce**, the juice of **half a lemon** and **salt and pepper** to the **pork mince**, and **add the vegetables** and **stir through well**, until hot.

Serve with vermicelli noodles and garnish with **coriander and buk choy**.

ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

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



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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