

# Marmite & Peanut Butter Pork Udon Noodles

pork belly, marmite, peanuts, noodles, spring onion



#000006

don't know what it is to sauté? scan this code and we'll give you a run down on some terms chef's use that might just impress your friends!



In your box you will find:

- Seasoned pork mince
- Udon noodles
- Peanuts
- Spinach
- Spring onion
- Marmite satay sauce

Udon know what you're in for with this one... first up, get a pan on the heat and start off by frying the seasoned mince, add half of your satay sauce to the mince along with the spinach and a splash of water to cook out. Chop your spring onion while you have a moment.

Next you have to throw in the rest of your sauce along with the noodles, mix it all up while making sure you are heating the noodles through. Pour the contents of the pan into your bowl, **garnish** with the peanuts and chopped spring onion and enjoy.

A real cracker.

**Plating** is down to you! You can make it look as fancy as you like or just thrown on a plate. We **supply the taste** you **supply the presentation**.

Words in green are defined at [supplythetaste.com/stuck](http://supplythetaste.com/stuck) (qr code on the front) if you need a little help.