

DINNERLY



Garlic-Soy Pork Noodles

with Toasted Sesame Seeds



30-40min



2 Servings

There's a very special place in our hearts for noodles that no other void can fill—especially when they're bursting with umami flavors from tamari and teriyaki sauce. So get ready to canoodle up on the couch and prepare for the best food coma of your life. We've got you covered!

WHAT WE SEND

- 2 scallions
- 2 (2 oz) teriyaki sauce ^{1,2}
- ½ oz tamari soy sauce ¹
- 7 oz udon noodles ²
- 10 oz pkg ground pork
- ¼ oz pkt toasted sesame seeds ³

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- apple cider vinegar (or red wine vinegar)
- neutral oil

TOOLS

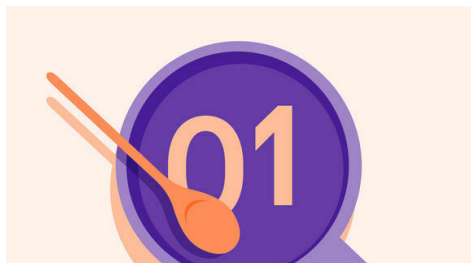
- large pot
- medium skillet

ALLERGENS

Soy (1), Wheat (2), Sesame (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

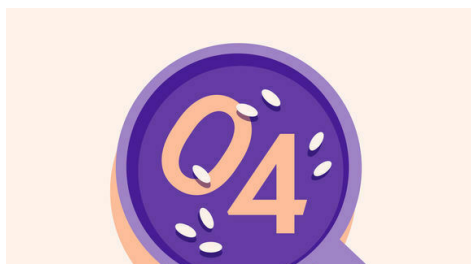
Calories 670kcal, Fat 16g, Carbs 82g, Protein 42g



1. Prep ingredients & sauce

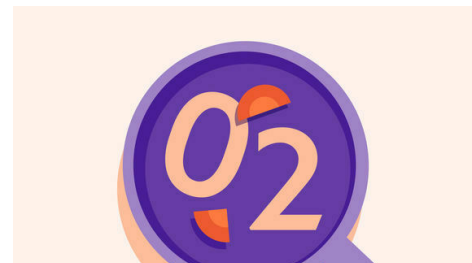
Bring a large pot of **salted water** to a boil over high. Finely chop **3 teaspoons garlic**. Trim ends from **scallions**, then cut into 1-inch pieces.

In a liquid measuring cup, whisk to combine **all of the teriyaki, tamari, ¼ cup water**, and **1 tablespoon vinegar**; season to taste with **salt** and **pepper**. Set aside until step 4.



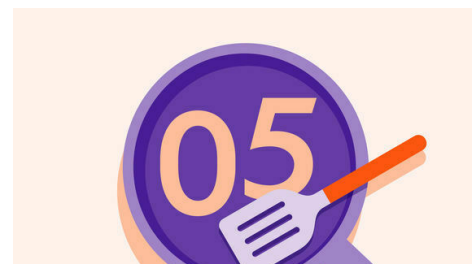
4. Cook garlic & scallions

To skillet with **pork**, add **chopped garlic** and **scallions**; cook over medium-high heat, stirring frequently, until scallions are softened and garlic is fragrant, 1–2 minutes. Stir in **teriyaki mixture**, scraping up any browned bits from bottom of skillet. Bring to a boil, then remove skillet from heat.



2. Cook noodles

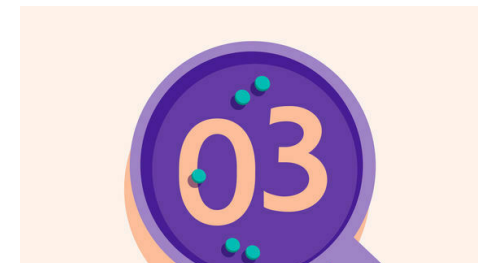
Add **noodles** to pot with boiling **salted water** and cook, stirring occasionally to prevent clumping, until just tender, about 5 minutes. Drain noodles and rinse under warm water.



5. Finish & serve

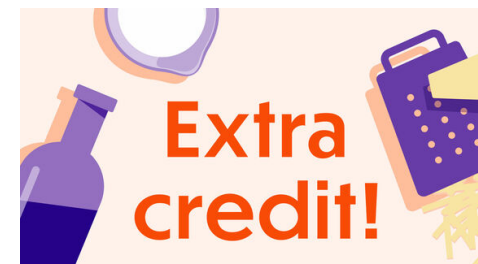
Add **pork and scallion mixture** to pot with **noodles**, tossing until well combined and noodles are coated in **sauce**. Season to taste with **salt** and **pepper**.

Serve **garlic-soy pork noodles** with **toasted sesame seeds** sprinkled over top. Enjoy!



3. Brown pork

While **noodles** cook, heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork** and a **pinch of salt**. Cook, breaking up into large pieces, until browned, about 5 minutes. Pour off any excess fat, if desired.



6. Did you know?

Research shows that about ⅓ of food in US grocery stores is thrown out. Here at Dinnerly, we only buy what we need, when we need it, which is why <1% of our food goes to waste. On top of that, we are committed to cutting our food loss and waste by another 50% by 2030.