



## Savory Pork Noodle Soup

with Cabbage & Spicy Rayu Sauce



20-30min



2 Servings

Rayu is a sweet and spicy chili oil used in Japanese-style Chinese cooking. It's stirred into this delicate pork and cabbage soup to add a subtle, garlicky kick. For the heat, we use one of our all-time favorite condiments in the rayu sauce: a Korean chili paste called gochujang. Tender udon noodles float in a broth that is flavored with ginger.



## What we send

- garlic (use 4 large cloves)
- 1 oz fresh ginger
- 1 oz scallions
- ½ oz fresh cilantro
- 1 pkg ground pork
- shredded cabbage blend (use 4 cups)
- 2 pkts broth concentrate
- sesame seeds <sup>11</sup>
- 1 oz gochujang <sup>1,6,12</sup>
- 7 oz pkg udon noodles <sup>1</sup>

## What you need

- neutral oil
- kosher salt & pepper
- sugar

## Tools

- 2 large saucepans
- small saucepan
- colander

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

Wheat (1), Soy (6), Sesame (11), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 860kcal, Fat 52g, Carbs 66g, Proteins 32g



### 1. Prep ingredients

Bring a large saucepan of water to a boil. Peel and very thinly slice **4 large garlic cloves**. Peel and thinly slice **ginger**; stack and cut into very thin matchsticks. Trim **scallions**, then thinly slice; reserve 1-2 tablespoons scallion dark greens for step 6. Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole.



### 4. Make rayu sauce

Meanwhile, in a small heatproof bowl, stir to combine **gochujang**, **2 tablespoons water**, and **1½ teaspoons sugar**. Stir in **sesame seeds**. Heat **¼ cup oil** in a small saucepan over medium-high. Add **remaining sliced garlic and ginger**. Cook, stirring constantly, until golden and fragrant, 4-5 minutes. Immediately pour into bowl with gochujang and stir (oil will stay separate).



### 2. Brown pork

Heat **1 teaspoon oil** in a second large saucepan over medium-high. Add **pork**, **remaining sliced scallions**, and **¼ each of the ginger and garlic**. Season with **1½ teaspoons salt** and **several grinds of pepper**. Cook, stirring occasionally, until browned, 4-5 minutes.



### 5. Boil noodles

Add **udon noodles** to boiling water, cook, stirring occasionally, until al dente, about 7 minutes. Drain and rinse noodles under lukewarm water.



### 3. Make soup

Add **4 cups shredded cabbage** to saucepan and cook, stirring frequently, until wilted, 4-5 minutes. Add **3 cups water**, **all of the turkey broth concentrate**, and **cilantro stems**; bring to a boil over high heat. Reduce heat to low, cover, and simmer until flavorful, about 15 minutes. Season to taste with **salt** and **pepper**.



### 6. Finish soup & serve

Serve **noodles** in bowls, and ladle **soup** over top. Garnish with **cilantro leaves** and **reserved scallion dark greens**, with **rayu sauce** on the side, for drizzling on top. Enjoy!