



## 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.



### 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.



### 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**.



### 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).



### 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.



### 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!