



Broken Pork Dumpling Stir-Fry

with Chinese Broccoli & Snap Peas



20-30min



2 Servings

This 'broken dumpling' stir-fry combines all of the classic flavors of Chinese take-out. Flavorful ground pork is sautéed with fragrant garlic, fresh ginger, tamari, and sesame oil. The stir-fry is tossed with al dente pasta squares and crisp-tender sugar snap peas. Fresh pasta squares, cooked al dente, mimic wonton wrappers, so each bite tastes like a pork dumpling.

What we send

- 1 oz fresh ginger
- garlic (use 1 large clove)
- ½ lb Chinese broccoli
- 2 oz sugar snap peas
- 1 oz scallions
- 2 oz tamari soy sauce ⁶
- ½ oz toasted sesame oil ¹¹
- ½ lb lasagna sheets ^{1,3}
- 1 pkg ground pork

What you need

- sugar
- apple cider vinegar (or red wine vinegar)
- kosher salt & ground pepper
- neutral oil, such as vegetable

Tools

- large saucepan
- medium skillet
- 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), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930kcal, Fat 48g, Carbs 81g, Proteins 45g



1. Prep ingredients

Bring a large saucepan of water to a boil. Cover and keep warm over low heat. Peel and finely chop **1 tablespoon ginger** and **1 teaspoon garlic**. Remove **Chinese broccoli leaves** from **stems**. Stack leaves, roll like a cigar, and cut into ½-inch ribbons. Thinly slice stems. Trim **snap peas**. Trim **scallions**, then thinly slice.



4. Cook pork

Heat **1 tablespoon neutral oil** in a medium skillet over medium-high. Add **seasoned pork** and cook, breaking up into smaller pieces, until browned in spots, about 5 minutes. Transfer to a bowl.



2. Prep sauce & pasta

In a small bowl, stir to combine **tamari**, **2 teaspoons of the sesame oil**, **1 teaspoon sugar**, and **1 teaspoon vinegar**. Stack **a few pasta sheets**, then cut into 1½-inch squares. Repeat with remaining pasta sheets.



5. Stir-fry vegetables

Heat **1 tablespoon neutral oil** in same skillet over medium-high. Add **Chinese broccoli stems**, **remaining scallions**, and **a pinch of salt**. Stir-fry until crisp-tender, 3–4 minutes. Add **Chinese broccoli leaves** and **2 tablespoons water**; cook until wilted, about 2 minutes. Add **snap peas** and cook until bright green, 1–2 minutes. Return **pork** to skillet and remove from heat.



3. Season pork

In a small bowl, knead to combine **ground pork**, **chopped garlic and ginger**, **half of the scallions**, and **¼ teaspoon each salt and pepper**.



6. Boil pasta & finish

Return water to a boil, add **pasta squares** and cook until tender, 1–2 minutes. Reserve **2 tablespoons cooking water**, then drain pasta well. Heat skillet over medium-high. Stir **sauce**, add it to skillet along with reserved cooking water. Stir-fry until pasta is coated, 2–3 minutes. Serve **stir-fry** right away. Enjoy!