



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

Tools

- large saucepan
- medium skillet

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. 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.



2. Prep sauce & pasta

In a small bowl, stir to combine **tamari**, **2 teaspoons sesame oil**, **1 teaspoon sugar**, and **1 teaspoon vinegar**. Stack **half of the pasta sheets**, then cut into 1½-inch squares. Repeat with remaining pasta sheets. Cover with a damp paper towel to keep from drying out and set aside until step 6.



3. Season pork

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



4. Cook pork

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



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. Stir in **pork** and remove skillet from heat.



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. Return skillet with **veggies and pork** to medium-high heat. Stir **sauce**, then add to skillet along with **pasta** and **reserved cooking water**. Stir-fry until **pasta** is coated, 2-3 minutes. Season to taste and serve right away. Enjoy!