



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 borrow from Korea and use one of our all-time favorite condiments in the rayu sauce: a chili paste called gochujang. Tender udon noodles float in a broth that is flavored with ginger.

What we send

- garlic
- 1 oz fresh ginger
- 1 oz scallions
- ½ oz fresh cilantro
- 10 oz pkg ground pork
- shredded cabbage blend (use 4 cups)
- 2 pkts turkey broth concentrate
- 1 oz gochujang ^{1,6,12}
- toasted sesame seeds ¹¹
- 7 oz pkg udon noodles ¹

What you need

- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- 2 large saucepans
- small saucepan

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 990kcal, Fat 48g, Carbs 101g, Proteins 41g



1. Prep ingredients

Fill a large saucepan with water and bring to a boil. 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 serving. 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 garlic and ginger**. Cook, stirring constantly, until sauce is golden and fragrant, 4-5 minutes. Immediately pour into bowl with gochujang; stir to combine (oil will separate).



2. Cook pork

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



5. Cook noodles

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



3. Make soup

Add **4 cups shredded cabbage** to saucepan and cook, stirring frequently, until wilted, 4-5 minutes. Add **cilantro stems**, **all of the turkey broth concentrate**, and **3 cups water**; bring to a boil over high heat. Reduce heat to low, cover, and simmer while you finish recipe, at least 15 minutes.



6. Finish soup & serve

Season **soup** to taste with **salt** and **pepper**. Serve **noodles** in bowls with **soup** ladled over top. Top with **cilantro leaves** and **reserved scallions**, and a **drizzle of rayu sauce**. Enjoy!