



## 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 <sup>1,6,12</sup>
- toasted sesame seeds <sup>11</sup>
- 7 oz pkg udon noodles <sup>1</sup>

## 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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