

DINNERLY



Hoisin Pork with Buttery Miso Noodles



30-40min



2 Servings

Some say less is more, but more is also more, right? That's what the maximalists in us say, especially when it comes to a heaping pile of good food. This comfort food meal serves up bigger portions, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store it away for the next day OR share with a friend! It's a win-win-win. We've got you covered!

WHAT WE SEND

- 1 bunch scallions
- ¼ oz pkt mixed sesame seeds ¹¹
- 10 oz pkg ground pork
- 2 oz hoisin sauce ^{1,6,11}
- 1 pkt miso paste ⁶
- 2 (2½ oz) ramen noodles ¹

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar
- butter ⁷
- garlic

TOOLS

- large pot
- medium skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING

Calories 1160kcal, Fat 38g, Carbs 149g,
Protein 52g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely chop **2 teaspoons garlic**. Trim **scallions**, then thinly slice, keeping dark greens separate.

Heat a medium skillet over medium-high. Add **sesame seeds** and cook, stirring, until lightly toasted, about 1 minute (watch closely). Transfer to a small bowl. Reserve skillet for step 3.



2. Cook noodles

Add **noodles** to pot with boiling **salted water** and cook, stirring occasionally to prevent sticking, until al dente, 8–9 minutes. Reserve **1¼ cups cooking water**, then drain noodles, rinse under cold water, and toss in colander with **1 teaspoon oil** to prevent sticking. Reserve pot for step 4.



3. Cook & season pork

Heat **2 teaspoons oil** in reserved skillet over medium-high. Add **pork, scallion whites and light greens**, and **half of the chopped garlic**; season with **salt and pepper**. Cook, breaking up pork into large pieces, until browned, 3–4 minutes. Pour off any fat; stir in **hoisin sauce** and **¼ cup of the cooking water**; cook over medium-high until water is nearly evaporated, 3 minutes.



4. Make miso-butter

Heat reserved pot over medium-high heat. Add **miso, remaining chopped garlic, 1 cup of the cooking water**, and **1 teaspoon sugar**. Cook, stirring occasionally, until sauce is slightly thickened, about 2 minutes. Remove from heat and whisk in **3 tablespoons butter**.



5. Finish & serve

Transfer **noodles** to pot with **miso-butter**. Cook over medium-high, tossing, until noodles are warmed through and coated in **sauce**, about 1 minute. If noodles are dry, add **1 tablespoon remaining cooking water** at a time, as needed.

Serve **miso-butter noodles** topped with **hoisin pork, scallion dark greens**, and **toasted sesame seeds**. Enjoy!



6. Spice it up!

This sweet and savory dish can handle a dose of heat! Top it off with a squeeze of Sriracha or chili garlic sauce.