

MARLEY SPOON



Double the Servings:

Japanese Pork Udon Noodle Soup



30-40min



2 Servings

Imagine if Martha Stewart could come to your house and cook for a crowd. Sounds dreamy, right? Then, allow us to introduce you to the meals of your dreams: our big batch dinners. Cook this hearty soup with pulled pork and udon noodles once, and make enough food to impress a crowd, or to feed yourself again the next day. Twice the amount of Martha-approved dinner, but for the same price. (2p plan serves 4; 4p plan serves 8.)

What we send

- 1 carrot
- 5 oz baby spinach
- 1 oz fresh ginger
- garlic
- ½ lb pkg pulled pork
- 2 pkts ramen base ^{2,3}
- 2 (½ oz) tamari in fish-shaped pods ²
- 7 oz pkg udon noodles ³
- 1 oz scallions
- 1 pkt shichimi togarashi ⁴

What you need

- 4 large eggs ¹
- neutral oil
- kosher salt

Tools

- medium saucepan
- medium pot

Allergens

Egg (1), Soy (2), Wheat (3), Sesame (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 430kcal, Fat 16g, Carbs 45g, Protein 24g



1. Cook eggs

Fill a medium saucepan with water. Bring to a boil over high heat, then carefully place **4 eggs** inside (water should cover eggs by ½-inch) and cook, 7 minutes. Using a slotted spoon, remove eggs and place in a bowl of ice water. Reserve saucepan with water for step 5. Once cool, remove shells and halve eggs.



2. Prep ingredients

Scrub and trim **carrot**, then thinly slice on an angle. Coarsely chop **spinach**. Peel and finely chop **1 tablespoon ginger**. Finely chop **2 teaspoons garlic**. Using your fingers, separate **pulled pork** into bite-sized pieces.



3. Brown pork & make broth

Heat **2 tablespoons oil** in a medium pot over medium-high. Add **pork** and cook until well browned on the bottom, 2-3 minutes. Transfer to a plate and cover to keep warm until step 6. Add **garlic, ginger**, and **1 teaspoon oil** to pot; cook, stirring, until fragrant, 1-2 minutes. Add **all of the ramen base, tamari**, and **6 cups water**.



4. Simmer broth

Bring **broth** to a boil over high heat. Reduce heat to medium and simmer, covered, while you finish the recipe (at least 5 minutes to allow flavors to come together). Season to taste with **salt** and **pepper**.



5. Cook udon & carrots

Meanwhile, return reserved saucepan of water to a boil. Add **udon noodles** and cook, stirring occasionally to prevent sticking, until almost tender, about 5 minutes. Add **carrots** and continue to cook until noodles are just tender, about 2 minutes more. Drain noodles and carrots, then rinse under warm water.



6. Finish & serve

Trim **scallions**, then thinly slice. Divide **noodles and carrots** between bowls, then top with **pork** and **chopped spinach**. Ladle **broth** over, then top each with **eggs, scallions** and a **dusting shichimi togarashi**. Enjoy!