Beijing-Style Pork Noodles
with Cucumber & Radish

🕐 20-30min   🍴 2 Servings

Our take on zhajiangmian, an addictively delicious Beijing noodle dish, puts its complex and potent sauce into the spotlight. We fry the umami-rich sauce to a dark paste along with ground pork, scallions, and fresh ginger, then we toss in chewy udon noodles to soak up the rich flavors. Fresh cucumbers, radishes, and scallions bring lightness and colorful crunch before it all gets slurped up in a flash!

What we send

- 1 cucumber
- 1 radish
- 1 bunch scallions
- 1 oz fresh ginger
- 3 pkts miso paste [1]
- 1 oz mirin
- ½ oz tamari soy sauce [1]
- 2 oz hoisin sauce [2,1,3]
- 10 oz pkg ground pork
- 7 oz udon noodles [3]

What you need

- neutral oil

Tools

- medium saucepan
- microplane or grater
- medium nonstick skillet

Cooking tip
For a fancier garnish, cut scallion dark greens crosswise into 3-inch pieces, then thinly slice lengthwise. Transfer to a bowl of cold water for 10 minutes. Scallions will curl up!

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

Nutrition per serving
Calories 780kcal, Fat 22g, Carbs 100g, Protein 42g

1. Prep ingredients

Bring a medium saucepan of water to a boil over high heat.

Peel **cucumber** if desired; cut half into thin matchsticks (save rest for own use). Thinly slice **radish**. Trim **scallions**; finely chop whites and light greens. Thinly slice dark greens on an angle. Peel **ginger**, if desired, and finely grate about 2 teaspoons.

2. Mix sauce & cook pork

In a small bowl, whisk together **miso, mirin, tamari,** and **2 tablespoons hoisin** until no lumps remain.

Heat **2 tablespoons oil** in a medium nonstick skillet over medium-high. Add **pork**; cook, breaking up large pieces, until browned in spots and no longer pink, 2–3 minutes.

3. Fry sauce

To skillet with **pork**, add **scallion whites and light greens** and **ginger**; cook until scallions are softened and aromatic, 1–2 minutes. Stir in **sauce mixture**. Cook over medium-high heat, stirring constantly, until sauce starts to sizzle and fry. Continue cooking, stirring often, until paste darkens to a deep brown, about 5 minutes.

4. Cook noodles

Add **¾ cup water** to same skillet. Cook over medium-high heat until **sauce** is thickened, shiny, and glossy, 3–5 minutes. Remove from heat.

Add **noodles** to boiling water and cook, stirring occasionally to prevent clumping, until just tender, about 5 minutes. Reserve **¼ cup cooking water**; drain noodles.

5. Mix noodles

Add **noodles** to skillet; mix well. If noodles seem dry, add **reserved cooking water**. Divide **noodles and pork** between bowls.

Serve **pork noodles** with **cucumbers, radishes**, and **scallion dark greens** over top.

6. Serve

Enjoy!