



Pork Udon Stir-Fry and Dessert

with Spinach & Fresh Ginger



20-30min



2 Servings

This version of the recipe is customized to include dessert. Enjoy the mini New York cheesecakes after your meal!

What we send

- 1 pkt Sriracha
- 2 (½ oz) tamari soy sauce ⁶
- 1 oz fresh ginger
- 12 oz pkg pork cutlets
- 2 scallions
- 1 carrot
- 7 oz udon noodles ¹
- 3 oz baby spinach
- ¼ oz pkt toasted sesame seeds ¹¹
- 2 (4 oz) mini New York cheesecakes ^{1,3,6,7}

What you need

- kosher salt & ground pepper
- sugar
- white wine vinegar (or apple cider vinegar) ¹⁷
- neutral oil

Tools

- large saucepan
- colander
- large nonstick skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1140kcal, Fat 54g, Carbs 128g, Protein 46g



1. Make stir-fry sauce

Bring a large saucepan of **salted water** to a boil. In a small bowl, stir to combine **sriracha**, **all of the tamari**, **1 tablespoon sugar**, and **2 teaspoons each of vinegar and oil** until sugar dissolves. Set aside until step 6.



4. Cook noodles

Add **noodles** to saucepan with boiling water and cook, stirring occasionally to prevent clumping, until just tender, about 5 minutes. Drain, rinse with warm water, and drain again.



2. Marinate pork

Peel and finely chop **2 teaspoons ginger**. Pat **pork cutlets** dry, then stack, 2 at a time, and cut into ¼-inch wide slices. Transfer **pork** and ginger to a medium bowl. Drizzle with **oil** and season with **salt** and **pepper**; stir to coat pork. Let stand at room temperature until step 5.



5. Stir-fry veggies & pork

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **carrots** and **scallions**; season with **salt** and **pepper**. Cook, stirring occasionally, until carrots are crisp-tender, 3-4 minutes. Add **pork and ginger**; drizzle with **2 teaspoons oil**. Cook until pork is just cooked through, about 3 minutes. Stir in **spinach** until wilted, about 30 seconds.



3. Prep vegetables

Trim **scallions**, then cut into 1-inch pieces. Scrub **carrot**, then halve lengthwise and thinly slice into half-moons.



6. Finish & serve

To skillet with **vegetables and pork**, stir in **cooked noodles** and **sauce** until noodles are coated and warmed through, about 1 minute. Stir in **sesame seeds**. Season **pork udon stir-fry** to taste with **salt** and **pepper** and serve. Enjoy!