

DINNERLY



Thai Rice Noodles & Pork with Peanut Sauce & Cilantro



ca. 20min



2 Servings

Peanut sauce enhances any dish it touches, especially tender pork strips and delicate rice noodles. We turn creamy peanut butter into a sweet and savory sauce while the pork browns and the noodles cook. It's then as simple as tossing everything together and garnishing with crushed peanuts and fresh cilantro. We've got you covered!

WHAT WE SEND

- 2 (1.15 oz) peanut butter ⁵
- ½ oz tamari soy sauce ⁶
- 1 oz salted peanuts ⁵
- ¼ oz fresh cilantro
- 10 oz pkg pork strips
- 5 oz pad Thai noodles

WHAT YOU NEED

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

TOOLS

- large saucepan
- medium nonstick skillet
- fine-mesh sieve

COOKING TIP

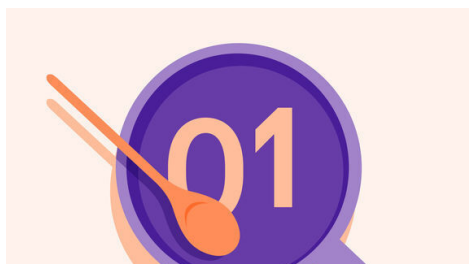
Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!

ALLERGENS

Peanuts (5), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 800kcal, Fat 41g, Carbs 73g, Protein 46g

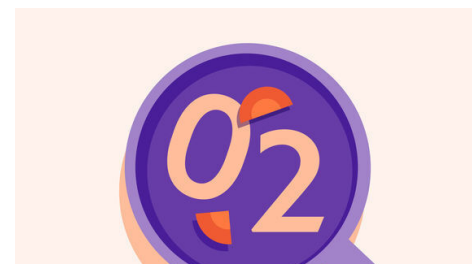


1. Prep ingredients & sauce

Bring a large saucepan of **salted water** to a boil over high.

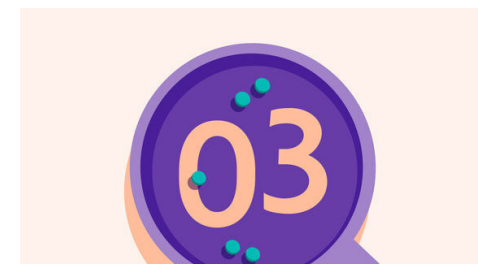
In a small bowl, whisk together **all of the peanut butter, tamari, 1 tablespoon vinegar, 2 teaspoons sugar, and 6 tablespoons hot water**; set aside.

Coarsely chop **peanuts**. Coarsely chop **cilantro leaves and stems**. Finely chop **2 teaspoons garlic**. Pat **pork** dry; season with **salt and pepper**.



2. Cook pork

In a medium nonstick skillet, heat **1 tablespoon oil** over medium-high. Add **pork** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Add **garlic**; cook, stirring frequently, until aromatic, about 1 minute. Remove from heat.



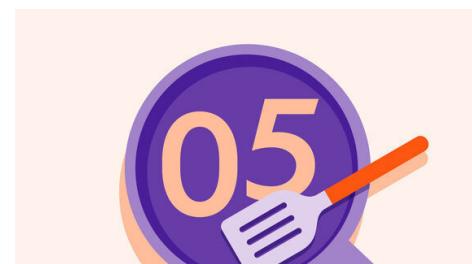
3. Cook noodles

Meanwhile, add **noodles** to boiling water. Cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under hot water.



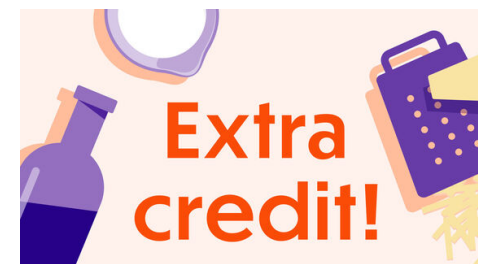
4. Sauce noodles

Add **noodles** and **peanut sauce** to skillet with **pork**. Toss until noodles are well coated in sauce. Adjust consistency with **1 teaspoon water** at a time, as needed.



5. Finish & serve

Season **peanut sauce noodles** to taste with **salt and pepper**. Divide between bowls, sprinkle with **peanuts** and **cilantro**, and serve. Enjoy!



6. Spice it up!

Add some spice to this dish by drizzling on Sriracha or sprinkling it with red pepper flakes.