



Ginger-Tamari Pork & Veggies

with Noodles & Toasted Sesame Seeds



20-30min



2 Servings

No one can resist a warm noodle dish for dinner. This noodle recipe will feed that craving, made with tender pork strips and a ginger-tamari sauce for oodles of flavor. The sugar snap peas and shredded cabbage help balance the meal just right with a fresh and delicious crunch.

What we send

- 4 oz snap peas
- 2 scallions
- 1 oz fresh ginger
- 6 oz linguine ¹
- 2 (½ oz) tamari soy sauce ⁶
- 1 pkt chicken broth concentrate
- 14 oz cabbage blend
- ¼ oz pkt toasted sesame seeds ¹¹
- 10 oz pkg pork strips

What you need

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

Tools

- large pot
- large skillet

Allergens

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

Nutrition per serving

Calories 740kcal, Fat 28g, Carbs 85g, Protein 46g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Pat **pork** dry. Trim **snap peas**, then cut crosswise into 1-inch pieces. Trim **scallions**, then thinly slice. Peel and finely chop **ginger**.



2. Cook noodles

Add **noodles** to boiling water and cook, stirring occasionally, until almost al dente, 8-9 minutes. Reserve **½ cup cooking water**, then drain. Add **all of the tamari, chicken broth concentrate**, and **2 teaspoons each of vinegar and sugar** to **reserved cooking water**, whisking until sugar dissolves; reserve for step 5.



3. Brown pork

Season **pork** with a **pinch each of salt and pepper**. Heat **1 tablespoon oil** in a large skillet over medium-high. Add pork and cook until opaque, about 3 minutes. Add **chopped ginger** and **half of the scallions** and cook, stirring, until aromatics are fragrant and pork is cooked through, about 30 seconds. Transfer to a plate.



4. Stir-fry vegetables

Heat **1 tablespoon oil** in same skillet over high. Add **snap peas**, **4 cups shredded cabbage**, and a **pinch each of salt and pepper** and cook, stirring, until crisp-tender and browned in spots, about 3 minutes.



5. Add sauce

Add **tamari-broth mixture** to skillet with **vegetables**, stirring to combine.



6. Finish & serve

Transfer **noodles, pork and any resting juices**, and **1¼ teaspoons sesame seeds** to skillet with **vegetables and sauce**. Cook, stirring, until sauce coats noodles, about 1 minute. Remove from heat; season to taste with **salt and pepper**. Serve **pork, veggies, and noodles** garnished with **remaining scallions and sesame seeds**. Enjoy!