

DINNERLY



Teriyaki Pork & Pepper Stir-Fry with Rice Noodles & Lime



20-30min



2 Servings

Wanna know some of our favorite hobbies? Let's see, there's cooking noodles, slurping noodles, thinking about noodles...basically we're really into noodles. But can you blame us when they're mixed with tender, saucy pork and peppers and a bright squeeze of lime? A taste of this dish might make you as noodle-obsessed as we are. We've got you covered!

WHAT WE SEND

- 1 green bell pepper
- 1 lime
- 2 oz teriyaki sauce ^{1,6}
- ½ oz tamari soy sauce ⁶
- 5 oz pad Thai noodles
- 10 oz pkg pork strips

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- garlic

TOOLS

- medium saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 30g, Carbs 67g, Protein 38g



1. Prep ingredients & sauce

Bring a medium saucepan of **salted water** to a boil.

Halve **pepper**, discard stem and seeds, and cut into thin strips. Finely chop **2 teaspoons garlic**.

Into a small bowl, squeeze **2 teaspoons lime juice**; cut any remaining lime into wedges. Add **teriyaki, tamari**, and **¼ cup water**, stirring to combine. Reserve for step 5.



2. Cook noodles

Add **noodles** to saucepan with boiling **salted water**; cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, rinse under cold water, then toss with **1 teaspoon oil**. Reserve for step 5.



3. Cook peppers

While **noodles** cook, heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **peppers** and cook until softened and browned in spots, about 5 minutes. Transfer to a bowl.



4. Cook pork

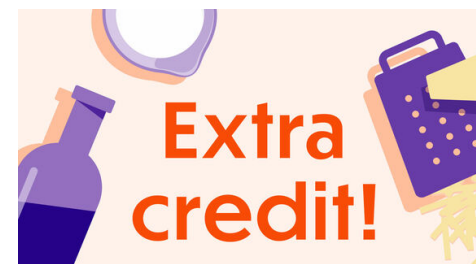
Pat **pork** dry and season with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add pork in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



5. Finish & serve

To skillet with **pork**, add **chopped garlic, noodles, peppers**, and **teriyaki mixture**. Cook, tossing frequently, until noodles are warmed through and coated in sauce, 1–2 minutes.

Serve **teriyaki pork and pepper stir-fry** with **any lime wedges** alongside for squeezing over top. Enjoy!



6. Did you know?

In 2020, as a part of our carbon offsetting efforts, we completed an afforestation project in Uruguay, which planted 44,000 new trees to help fight climate change.