



Cashew Pork Noodle Stir-Fry

with Bell Peppers



ca. 20min



2 Servings

This iconic Chinese-American dish tastes even better when tender stir-fried rice noodles get into the mix. Pork and peppers soak up an umami-rich sauce with garlic and ginger as subtle flavor boosters. It wouldn't be cashew pork without the cashews! We toast some with the sauce and add more on top of the final dish for a much-needed crunch.

What we send

- 5 oz pad Thai noodles
- 1 green bell pepper
- 1 oz fresh ginger
- 1 oz salted cashews ¹⁵
- 10 oz pkg pork strips
- 3 oz stir-fry sauce ^{1,6}
- ½ oz toasted sesame oil ¹¹
- ½ oz tamari soy sauce ⁶

What you need

- kosher salt & ground pepper
- neutral oil
- garlic
- apple cider vinegar

Tools

- large saucepan
- medium nonstick skillet

Allergens

Wheat (1), Soy (6), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

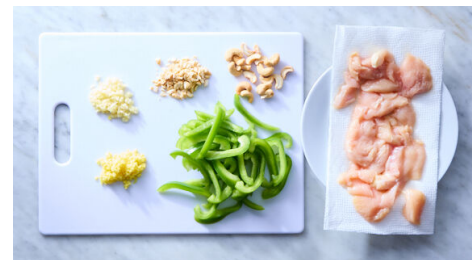
Nutrition per serving

Calories 770kcal, Fat 37g, Carbs 79g, Protein 39g



1. Boil noodles

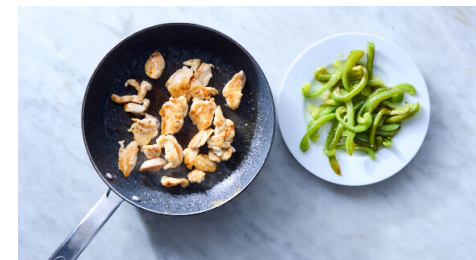
Bring a large saucepan of **salted water** to a boil. Add **noodles** and cook, stirring frequently to prevent sticking, until just tender, 5-7 minutes. Drain noodles and rinse under cold water. Toss with a **drizzle of neutral oil**.



2. Prep ingredients

Halve **bell pepper**, discard stem and seeds, and thinly slice into strips. Finely chop **2 teaspoons each of garlic and peeled ginger**. Coarsely chop **1 tablespoon cashews** and reserve for step 6; leave remaining cashews whole.

Pat **pork** dry and season all over with **salt** and **pepper**.



3. Cook peppers & pork

Heat **2 teaspoons neutral oil** in a medium nonstick skillet over medium-high. Add **peppers** and a **pinch each of salt and pepper**. Cook, stirring occasionally, until browned and tender, 5-7 minutes. Transfer to a plate.

Heat **1 tablespoon neutral oil** in same skillet. Add **pork** and cook until browned and cooked through, flipping halfway, 3-5 minutes.



4. Build sauce

Reduce heat to medium. Add **chopped ginger and garlic** and **whole cashews**; cook, stirring, until fragrant, 1-2 minutes. Stir in **stir-fry sauce, sesame oil, 2 tablespoons water, 2 teaspoons tamari**, and **½ teaspoon vinegar**. Bring to a simmer and season to taste with **salt** and **pepper**.



5. Finish & serve

Add **noodles** and **peppers**; toss until evenly coated.

Serve **pork noodle stir-fry** with **chopped cashews** over top. Enjoy!



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