

DINNERLY



Sesame-Scallion Pork Stir-Fry with Egg Noodles



under 20min



2 Servings

Picture a big, beautiful bowl of slippery noodles, and all the endless possibilities. There are so many ways to enjoy one of our favorite carbs, but tonight we're keeping it simple with juicy ground pork and a real winner of a sauce: fragrant scallions and garlic with tamari soy sauce and a sprinkle of sesame seeds. We've got you covered!

WHAT WE SEND

- 2 scallions
- 2 (2½ oz) Chinese egg noodles ^{1,2}
- 1 pkt crushed red pepper
- ¼ oz granulated garlic
- 2 oz tamari soy sauce ³
- 10 oz pkg ground pork
- ¼ oz pkt toasted sesame seeds ⁴

WHAT YOU NEED

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

TOOLS

- medium pot
- medium nonstick skillet

ALLERGENS

Egg (1), Wheat (2), Soy (3), Sesame (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 600kcal, Fat 29g, Carbs 62g,
Protein 33g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil over high.

Trim ends from **scallions**, then thinly slice.

Add **noodles** to boiling water and cook, stirring to prevent clumping, until al dente, 4–5 minutes. Drain, then rinse with cold water; set aside for step 4.



2. Make sauce

Meanwhile, heat **2 tablespoons oil** in a medium nonstick skillet over medium-high. Add **scallions**, **red pepper flakes** (use less, if desired), and ½ **teaspoon granulated garlic**; cook, stirring, until sizzling and fragrant and scallions are bright green, 2–3 minutes. Transfer to a small bowl. Stir in **tamari**, **2 tablespoons water**, **1 tablespoon vinegar**, and **2 teaspoons sugar**; set aside.



3. PORK VARIATION

Heat **1 tablespoon oil** in same skillet over high. Add **ground pork** and break into large pieces with a spoon. Season with **salt** and **pepper**. Cook, without stirring, until well browned on one side, 4–5 minutes. Stir, then continue to cook until just cooked through, about 3 minutes more. Drain excess oil, if desired.



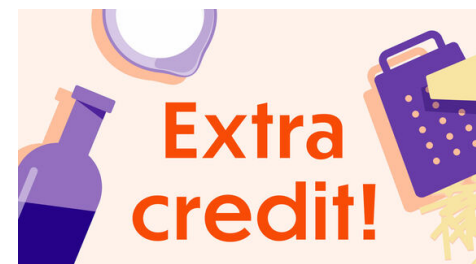
4. Add noodles & sauce

To skillet with **pork**, add **noodles** and **scallion sauce**; cook over medium heat, tossing until heated through, about 1 minutes. Season to taste with **salt** and **pepper**.



5. Serve

Serve **pork and noodle stir-fry** with **sesame seeds** sprinkled over top. Enjoy!



6. Add some greens

Quickly steam some broccoli florets to toss in with the noodles and pork. You can also use snow peas, green beans, or any other veggies you have lying around!