



Pork Wonton Stir-Fry

with Sugar Snap Peas



under 20min



2 Servings

We love fresh pasta sheets for so many reasons but at the top of the list is its versatility! Here, we use this quick-cooking pasta in a stir-fry by cleverly cutting the sheets into wonton-esque squares. We combine our "wontons" with crisp snap peas and pork strips, then toss it all together in a sweet and savory stir-fry sauce.

What we send

- 8.8 oz lasagna sheets ^{1,3}
- garlic
- 1 oz fresh ginger
- 10 oz pkg pork strips
- 4 oz snap peas
- ½ oz toasted sesame oil ¹¹
- 2 (3 oz) stir-fry sauce ^{1,6}
- ¼ oz fresh cilantro
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

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

Tools

- medium saucepan
- medium nonstick skillet

Allergens

Wheat (1), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 35g, Carbs 63g, Protein 38g



1. Cut pasta squares

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

Stack **3 of the pasta sheets** (save rest for own use). Cut the stack into 4 (2- x 6-inch) strips. Stack strips, then cut across into 2- x 2-inch squares (like wonton squares). Cover with a damp paper towel to keep from drying out and set aside until step 4.



4. Cook pasta squares

Meanwhile, add **pasta squares** to boiling water and cook, stirring to prevent sticking, until tender, about 2 minutes. Reserve **¼ cup cooking water**, then drain.



2. Prep aromatics & pork

Finely chop **1 teaspoon garlic** and **1 tablespoon peeled ginger**.

Pat **pork** dry, then cut into 1-inch pieces. Season all over with **salt** and **pepper**.



5. Finish stir-fry

Heat skillet with **pork** over high. Add **snap peas, pasta squares, and 1 teaspoon of sesame oil**. Stir-fry until just combined, about 1 minute. Add **all of the stir-fry sauce, reserved cooking water, and 2 tablespoons vinegar**. Stir-fry until pasta is coated in sauce, 2-3 minutes.



3. Stir-fry pork

Heat **2 tablespoons neutral oil** in a medium nonstick skillet over high until shimmering. Add **pork** and cook, stirring once or twice, until browned in spots and cooked through, 3-4 minutes. Add **chopped garlic and ginger** and stir-fry until fragrant, about 1 minute. Remove from heat.



6. Chop cilantro & serve

Coarsely chop **cilantro and stems**. Serve **pork wonton stir-fry** garnished with **sesame seeds** and **chopped cilantro**. Enjoy!