



Pork, Cucumber & Shiitake Mushroom Stir-Fry

with Udon Noodles & Cashews



30-40min



2 Servings

The trick to the perfect stir-fry is finding the right balance of flavor and texture. Here we combine fresh udon noodles with a sweet and savory tamari-sesame sauce. Stir-fried shiitake mushrooms add an umami-meatiness, and wait for it, cucumbers! Forget being "cool as a cucumber," quickly cooking the cukes pulls out some of the moisture, giving a fresh, satisfying crunch to this stir-fry.

What we send

- 1 cucumber
- 2 scallions
- 1 oz fresh ginger
- garlic
- 2 (2 oz) shiitake mushrooms
- 10 oz pkg pork strips
- ½ oz toasted sesame oil ¹¹
- 2 (½ oz) tamari soy sauce ⁶
- 10 oz fresh udon noodles ¹
- 1 lime
- 1 oz salted cashews ¹⁵

What you need

- kosher salt & ground pepper
- neutral oil
- sugar
- white wine vinegar (or apple cider vinegar) ¹⁷

Tools

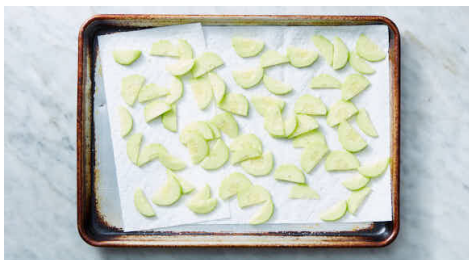
- medium pot
- rimmed baking sheet
- large nonstick skillet

Allergens

Wheat (1), Soy (6), Sesame (11), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 42g, Carbs 59g, Protein 40g



1. Prep cucumber

Bring a medium pot of **salted water** to a boil. Trim **cucumber**, peel, halve lengthwise, and cut crosswise into ¼-inch thick slices. Line a rimmed baking sheet with paper towels. Transfer cucumber slices to prepared baking sheet in a single layer; sprinkle with **salt**. Let cucumbers stand at room temperature for 5 minutes.



2. Prep ingredients

Trim **scallions**, then thinly slice. Peel and finely chop **half of the ginger** (save rest for own use). Finely chop **2 large garlic cloves**. Remove and discard stems from **shiitake mushrooms**, then thinly slice caps.

Press **cucumbers** with a paper towel to soak up as much water as possible. Cut **lime** into wedges. Pat **pork** dry, then season all over with **salt** and **pepper**.



3. Make sauce & cook noodles

In a small bowl, combine **chopped garlic**, **sesame oil**, **all of the tamari**, **1 tablespoon neutral oil**, **2½ teaspoons sugar**, **1 teaspoon vinegar**, and **½ teaspoon salt**; set sauce aside until step 5. Add **noodles** to boiling water and cook, stirring to separate, until just tender, about 2 minutes. Drain and rinse noodles, then drain again and set aside in colander.



4. Start stir-fry

Heat **1 tablespoon neutral oil** in a large nonstick 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. Transfer to a plate. Heat **1 tablespoon neutral oil** over high heat. Add **all but 2 tablespoons of the scallions**; cook until fragrant, 30 seconds.



5. Finish stir-fry

Add **mushrooms** and a **pinch of salt**; cook, stirring, until softened and browned, 3 minutes. Add **cucumbers**, **ginger**, and **½ tablespoon neutral oil**; cook, stirring, until browned in spots, about 3 minutes more. Reduce skillet heat to medium, then stir in **sauce**. Add **noodles** and cook, stirring often, until noodles are coated in sauce and warmed through, about 1 minute.



6. Finish & serve

Add **pork** to skillet with **stir-fry**, tossing to coat. Season to taste with **salt** and **pepper**. Coarsely chop **cashews**. Serve **pork**, **noodles**, and **cucumbers** with **cashews** on top. Garnish with **remaining scallions** and a **sprinkle of crushed red pepper**, if desired. Serve with **lime wedges** on the side for squeezing over. Enjoy!