

# DINNERLY



## Pork & Scallion Oil Noodles with Bok Choy & Fried Egg



30-40min



2 Servings

Onionheads, this one is for you. Fried scallions and shallots infuse their flavors in hot oil, which we use to make a deeply savory sauce to coat tender noodles. The bok choy just needs to boil for a few minutes until crisp-tender, then we pair it with hearty pork strips and a runny fried egg to complete the meal. We've got you covered!

## WHAT WE SEND

- 2 scallions
- 1 shallot
- ½ lb baby bok choy
- 7 oz udon noodles <sup>1</sup>
- 1.8 oz kecap manis <sup>1,6</sup>
- ½ oz tamari soy sauce <sup>6</sup>
- ¼ oz pkt toasted sesame seeds <sup>11</sup>
- 10 oz pkg pork strips

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- 2 large eggs <sup>3</sup>

## TOOLS

- medium pot
- 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

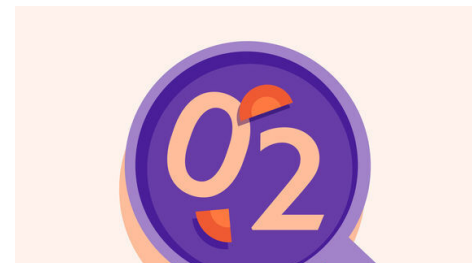
Calories 1150kcal, Fat 59g, Carbs 98g,  
Protein 49g



### 1. Start scallion oil

Bring a medium pot of **salted water** to a boil. Trim **scallions**; thinly slice on a steep angle, keeping dark greens separate. Halve **shallot**; thinly slice.

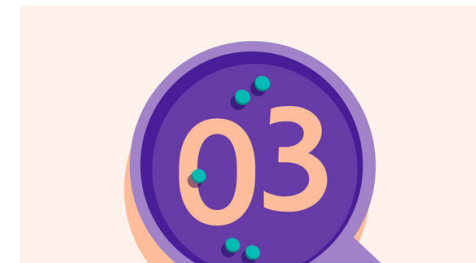
In a medium nonstick skillet, combine **shallots, scallion whites and light greens**, and ¼ **cup oil**. Cook over medium-high heat until oil starts to bubble. Lower heat to medium-low.



### 2. Finish scallion oil

Cook, stirring occasionally, until **shallots and scallions** are light golden brown, 20–25 minutes. Add **scallion dark greens**; cook until shallots are deeply golden brown and scallions are dark green, 5–10 minutes more.

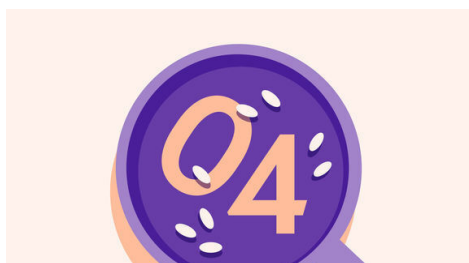
Strain **oil** through a fine mesh sieve into a small bowl. Transfer **fried shallots and scallions** to a paper towel-lined plate. Wipe out skillet and reserve for step 5.



### 3. Cook bok choy

Meanwhile, trim ends from **bok choy**, then quarter lengthwise (halve quarters lengthwise if large). Rinse well under cold water to remove any grit.

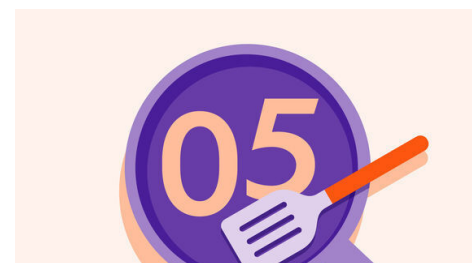
Add to pot with boiling **salted water** and cook until bright green and crisp-tender, 2–3 minutes. Using a slotted spoon, transfer to a paper towel-lined plate.



### 4. Cook noodles & mix sauce

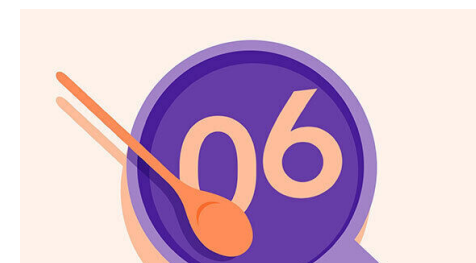
Add **noodles** to boiling **water** and cook, stirring occasionally to prevent clumping, until just tender, about 5 minutes.

Drain noodles and return to pot off heat. Add **kecap manis, tamari, scallion oil**, and **half of the sesame seeds**. Mix well until coated; season to taste with **salt** and **pepper**. Divide between serving bowls.



### 5. PORK VARIATION

Pat **pork** dry, then season all over with **salt** and **pepper**. Heat 1 **tablespoon oil** in reserved 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 plate. Wipe out skillet.



### 6. Fry eggs & serve

In reserved skillet, heat 1 **tablespoon oil** over high until shimmering. Crack in 2 **large eggs**; cook until whites are golden-brown and set and yolks are still runny, 2–3 minutes. Season with **salt** and **pepper**; transfer to **noodles**.

Serve **scallion oil noodles** topped with **pork, bok choy, fried shallots and scallions**, and **remaining sesame seeds**. Enjoy!