

DINNERLY



Pork Yakisoba with Bell Peppers, Ginger & Sesame Seeds

 20-30min  2 Servings

Noodles are always there for us when we need them most, so we're saying thanks by giving them the yakisoba treatment. For our take on this Japanese stir-fry dish, we're tossing ramen noodles, ground pork, and sliced bell peppers in sweet and savory yakiniku sauce. Sounds easy right? That's because it is! We've got you covered!

WHAT WE SEND

- 1 bell pepper
- 1 oz fresh ginger
- 2 (2½ oz) ramen noodles ¹
- 10 oz pkg ground pork
- 1.8 oz yakiniku ^{1,6,11}
- ¼ oz pkt toasted sesame seeds ¹¹

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil

TOOLS

- large pot
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 580kcal, Fat 15g, Carbs 68g, Protein 34g



1. Prep ingredients

Bring a large pot of **salted water** to a boil.

Halve **pepper**, discard stem and seeds, then thinly slice. Finely chop **1½ teaspoons each of garlic and ginger**.

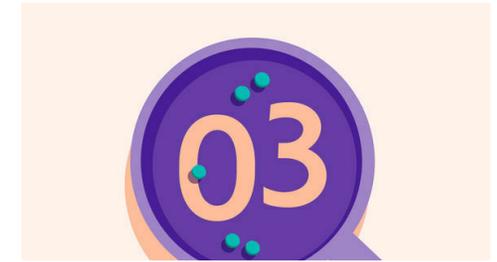
Add **noodles** to boiling **water**; cook, stirring occasionally, until al dente and noodles come apart, about 2 minutes. Drain and set aside.



2. Cook peppers & pork

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chopped garlic and ginger** and **sliced peppers**; cook, stirring, until softened and fragrant, 3–5 minutes.

Add **pork**; cook, breaking up into smaller pieces, until browned and cooked through, 3–5 minutes. Season to taste with **salt** and **pepper**.



3. Finish & serve

Add **yakiniku sauce** and **noodles** to skillet with **pork**. Cook over medium-high heat, tossing, until noodles are coated, 1–2 minutes.

Serve **pork yakisoba** with **sesame seeds** sprinkled over top. Enjoy!



4. ...
What were you expecting, more steps?



5. ...
You're not gonna find them here!



6. ...
Kick back, relax, and enjoy your Dinnerly!