

MARLEY SPOON



Crispy Ginger-Chili Pork

with Stir-Fried Noodles



30-40min



2 Servings

If you're looking to add some heat to your everyday meals, this dish will do the trick. Made with gochujang, a type of red chili paste, these stir-fried noodles are made for those who crave great flavor and a whole lot of spice. With tender pieces of ground pork smothered in a ginger-chili sauce, your tastebuds will thank you.

What we send

- 1 oz fresh ginger
- 2 scallions
- 1 bell pepper
- 2 (2½ oz) ramen noodles ¹
- 3 oz stir-fry sauce ^{2,1}
- 1 oz gochujang ²
- 10 oz pkg ground pork

What you need

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

Tools

- large saucepan
- medium skillet
- colander

Allergens

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

Nutrition per serving

Calories 610kcal, Fat 13g, Carbs 77g, Protein 33g



1. Prep ingredients

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

Meanwhile, peel and cut **half of the ginger** into thin slices (save rest for own use). Trim **scallions**, then thinly slice, keeping dark greens separate. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces.



4. Sauté peppers

In a small bowl, whisk to combine **stir-fry sauce**, **scallion whites** and **light greens**, **2 teaspoons gochujang**, **2 teaspoons vinegar**, and **¼ cup water**.

Heat reserved skillet with **ginger oil** over medium-high. Add **peppers**; season with **salt** and **pepper**. Cook, stirring, until slightly softened and fragrant, 1-2 minutes.



2. Fry ginger chips

Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add **ginger slices** and cook, stirring, until crisp and fragrant, about 1 minute (watch closely). Use a slotted spoon to transfer ginger chips to a paper towel-lined plate to drain. Reserve skillet with **ginger oil** for step 4.



5. Cook pork

Push **peppers** to outer edges of skillet. Add **pork** to center, breaking up into large pieces; cook undisturbed until bottom is deeply browned, about 5 minutes. Stir pork and peppers together, then add **sauce**. Cook, stirring to scrape up any browned bits, until pork is cooked through, 1-2 minutes more.



3. Cook noodles

Add **noodles** to saucepan with boiling **water** and cook, stirring occasionally to prevent from sticking, until al dente, 3-5 minutes. Drain, rinse with **cold water**, and drain again.



6. Finish & serve

Reduce heat to medium; add **noodles** to skillet with **pork and peppers**; toss to coat. Cook until noodles are warmed through, about 1 minute. Season to taste with **salt**.

Serve **pork, pepper and noodles** in bowls topped with **scallion dark greens** and **crispy ginger chips**. Enjoy!