

# DINNERLY



## Thai Fried Noodles with Pork Gravy & Fresno Chile-Vinegar Sauce



30-40min



2 Servings

We all know and love a good pad thai and pad see ew, but if you haven't introduced rad na into your life, now is the time. Quickly pan-fried rice noodles get topped with pork strips, tender kale, and a silky smooth gravy that might make you lick the plate clean. Give it a bright and spicy touch with a Fresno chile-vinegar sauce. We've got you covered!

### WHAT WE SEND

- 1 Fresno chile
- 10 oz pkg pork strips
- 3 (¼ oz) cornstarch
- 3 oz stir-fry sauce <sup>2,3</sup>
- 5 oz pad Thai noodles
- 1 bunch curly kale
- 1 pkt chicken broth concentrate

### WHAT YOU NEED

- distilled white vinegar (or white wine vinegar)
- 1 large egg <sup>1</sup>
- kosher salt & ground pepper
- garlic
- neutral oil

### TOOLS

- large saucepan
- medium nonstick skillet

### ALLERGENS

Egg (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 710kcal, Fat 27g, Carbs 83g, Protein 38g



#### 1. Prep chile & pork

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

Finely chop **chile** (remove seeds if desired). Add to a small bowl with **2 tablespoons vinegar**. Set aside until ready to serve.

Pat **pork** dry. Toss in a medium bowl with **1 packet cornstarch**, **2 teaspoons stir-fry sauce**, **1 large egg white**, and **½ teaspoon salt**. Set aside.



#### 2. Boil noodles & prep kale

Add **noodles** to boiling **water** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold water and toss with **1 teaspoon stir-fry sauce**.

Meanwhile, strip **half of the kale leaves** from tough stems (save rest for own use); discard stems. Tear or chop leaves into bite-sized pieces. Finely chop **2 teaspoons garlic**.



#### 3. Cook noodles

In a medium nonstick skillet, heat **1 tablespoon oil** over high. Add **noodles**; spread into a single layer. Cook, without stirring, until noodles are charred in spots, 2–3 minutes. Toss noodles, spread into a single layer, and repeat process once more. Divide noodles between serving plates.



#### 4. Cook gravy & pork

Add **garlic** and **1 tablespoon oil** to same skillet. Cook over medium-high heat until garlic just starts to brown, 30–60 seconds. Add **kale**; cook, stirring frequently, until wilted, 2–3 minutes. Add **1¼ cups water**, **broth concentrate**, and **remaining stir-fry sauce**; bring to a boil.

Stir in **pork**; cook until nearly cooked through, 2–3 minutes.



#### 5. Finish sauce & serve

In a small bowl, stir together **remaining cornstarch** and **2 tablespoons water**; drizzle into skillet with **pork**. Cook until **sauce** is bubbling, glossy, and thickened and pork is cooked through, about 1 minute. Off heat, season to taste with **salt** and **pepper**.

Spoon **gravy mixture** over **noodles**. Serve with **chili vinegar** alongside for drizzling. Mix well. Enjoy!



#### 6. Rate your plate!

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