

MARLEY SPOON



Xi'an-Style Cumin Lamb Noodles

with Chili Oil Vinaigrette



30min



2 Servings

Originating in the city of Xi'an in northwestern China, these noodles showcase the flavors traditional to the region. Spices like cumin, chili, and Szechuan peppercorns are abundant in many local dishes, like these Chinese five spice and cumin-laced lamb noodles. Tender knife cut noodles soak up the aromatic chili oil, while deeply golden ground lamb and delicate blanched cabbage add heft to each delectable bowl.

What we send

- 1 yellow onion
- garlic
- 2 (¼ oz) gochugaru flakes
- ¼ oz Chinese five spice
- ½ oz fresh cilantro
- 10 oz pkg ground lamb
- ¼ oz ground cumin
- 7 oz udon noodles ¹
- 14 oz cabbage blend
- 1 oz rice vinegar
- 2 (½ oz) tamari soy sauce ⁶

What you need

- ¼ c + 1 tsp neutral oil
- kosher salt & ground pepper
- sugar

Tools

- large skillet
- large saucepan

Allergens

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

Nutrition per serving

Calories 0kcal



1. Begin chili oil

Thinly slice **half of the onion** (save rest for own use). Crush **1 large garlic clove**. To a large skillet, add **garlic, 3 onion slices, and ¼ cup oil**. Heat over medium-high until oil starts to bubble. Lower heat to medium-low and cook until **aromatics** are deep golden brown, 8-10 minutes. Remove and discard aromatics.



2. Finish chili oil; prep

To a small heatproof bowl, add **half of the gochugaru flakes** and **¼ teaspoon five spice**. Heat **aromatic oil** over high until smoking; pour into bowl with **gochugaru flakes and five spice** and stir; set aside. Reserve skillet.

Meanwhile, bring a large saucepan of **water** to a boil. Finely chop **½ tablespoon garlic**. Cut **cilantro** into 1-inch segments.



3. Stir-fry lamb

In reserved skillet, heat **1 teaspoon oil** over high until smoking. Add **lamb** and cook, breaking into pieces, until well browned, 3-5 minutes. Add **remaining onions and chopped garlic**; cook, stirring frequently, until onions are tender-crisp, about 1 minute. Add **cumin, 1 teaspoon remaining gochugaru flakes, and ½ teaspoon remaining five spice**; cook until fragrant, 30 seconds.



4. Cook noodles & cabbage

Add **1 tablespoon water** to skillet; scrape up any browned bits. Season to taste with **salt** and **pepper**. Remove from heat and set aside.

Add **noodles** to boiling water. Cook, stirring occasionally, until just tender and noodles come apart, 3-5 minutes. Add **half of the cabbage blend**; cook until crisp-tender, about 30 seconds. Drain noodles and veggies; add to skillet with **lamb**.



5. Finish & serve

Stir **rice vinegar, tamari, and 1 teaspoon sugar** into **chili oil** until well combined. Add **cilantro** and **chili oil mixture** to **noodles**; mix until well combined. Divide **cumin lamb noodles** between bowls. Enjoy!



6. All about chili oil!

Making your own chili oil has never been easier! By pouring the hot oil over the gochugaru and five spice, the spices will flavor the oil all while becoming more complex and nuanced from the heat. We balance it all out with the addition of tamari, rice vinegar, and sugar for a chili oil you'll want to make on repeat.