



Pork Ponzu Noodle Bowl

with Edamame, Radish & Cilantro



ca. 20min



2 Servings

Ponzu sauce is everything a sauce could ever dream of being. It's perfectly seasoned, there's a hint of citrus, and, of course, it's got those ultra-savory umami notes. We take it to the next level by adding garlic, cilantro stems, and a touch of sugar. Now toss in Chinese egg noodles, pulled pork, edamame, radishes, carrots, and cilantro and you've got yourself a hit!

What we send

- 1 bag carrots
- 1 radish
- garlic
- ¼ oz fresh cilantro
- 2 (1.8 oz) ponzu sauce ⁴
- 4 (2½ oz) Chinese egg noodles ^{1,2}
- 2½ oz edamame ⁴
- ½ lb pkg ready to heat pulled pork
- ½ oz toasted sesame oil ³
- ¼ oz pkt toasted sesame seeds ³

What you need

- kosher salt & ground pepper
- sugar

Tools

- large pot
- colander
- medium skillet

Allergens

Egg (1), Wheat (2), Sesame (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 33g, Carbs 124g, Protein 16g



1. Prep ingredients

Bring a large pot of **water** to a boil. Peel **carrot**, if desired, then halve crosswise and slice into thin matchsticks.

Halve **radishes**, then slice into thin half-moons. Finely chop **1 teaspoon garlic**.

Pick **cilantro leaves** from **stems**; finely chop stems and set leaves aside in a damp paper towel until step 6.



4. Cook pork

Use your fingers or two forks to break up **pork** into bite-sized pieces. Heat **2 tablespoons oil** in a medium 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 warmed through, about 2 minutes more.



2. Make sauce

In a large bowl, stir to combine **all of the ponzu sauce, chopped garlic, cilantro stems, and a pinch of sugar**.



5. Combine ingredients

To bowl with **sauce**, add **edamame, noodles, pork, carrots, and radishes**; toss to combine ingredients until completely coated with sauce. Season to taste with **salt** and **pepper**.



3. Cook noodles & edamame

Add **noodles** to boiling water. Cook, stirring occasionally to prevent sticking, until nearly al dente, about 2 minutes. Add **edamame** to pot with noodles and cook until edamame are tender and noodles are al dente, 2-3 minutes more. Drain **noodles and edamame**; rinse under cold water, then drain again.



6. Finish & serve

Serve **noodles** with **sesame oil** drizzled on top. Garnish with **mixed sesame seeds** and **reserved whole cilantro leaves**. Enjoy!