



## Pork Ponzu Ramen 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 ramen noodles, pulled pork, edamame, radishes, carrots, and cilantro and you've got yourself a hit!



## What we send

- 1 carrot
- 1 radish
- garlic
- ¼ oz fresh cilantro
- 2 (1.8 oz) ponzu sauce <sup>6</sup>
- 4 (2½ oz) Chinese egg noodles <sup>1,3</sup>
- 2½ oz edamame <sup>6</sup>
- ½ lb pkg ready to heat pulled pork
- ½ oz toasted sesame oil <sup>11</sup>
- ¼ oz pkt toasted sesame seeds <sup>11</sup>

## What you need

- kosher salt & ground pepper
- sugar

## Tools

- large pot
- colander
- medium skillet

## Allergens

Wheat (1), Egg (3), Soy (6), Sesame (11). 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 **salted 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**.



### 3. Cook noodles & edamame

Add **noodles** and **edamame** to boiling water. Cook, stirring occasionally to prevent sticking, until al dente, about 2 minutes. Drain **noodles and edamame**; rinse under cold water, then drain again.



### 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**.



### 6. Finish & serve

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