



Savory Ginger Pork Strip Noodle Soup

with Cabbage & Spicy Rayu Sauce



30-40min



2 Servings

Rayu is a sweet and spicy chili oil used in Japanese-style Chinese cooking. It's stirred into this delicate pork and cabbage soup to add a subtle, garlicky kick. For the heat, we borrow from Korea and use one of our all-time favorite condiments in the rayu sauce: a chili paste called gochujang. Tender udon noodles float in a broth that is flavored with ginger.

What we send

- garlic
- 1 piece fresh ginger
- 2 scallions
- ¼ oz fresh cilantro
- 10 oz pkg pork strips
- 14 oz cabbage blend
- 1½ oz pork ramen base ^{1,2}
- 1 oz gochujang ¹
- ¼ oz pkt toasted sesame seeds ³
- 7 oz udon noodles ²

What you need

- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- 2 large saucepans
- small saucepan

Allergens

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

Nutrition per serving

Calories 950kcal, Fat 47g, Carbs 102g, Protein 42g



1. Prep ingredients

Fill a large saucepan with water and bring to a boil. Thinly slice **4 large garlic cloves**. Peel and thinly slice **ginger**; stack and cut into very thin matchsticks. Trim **scallions**, then thinly slice; reserve 1-2 tablespoons scallion dark greens for serving. Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole. Pat **pork** dry; season with **salt and pepper**.



4. Make rayu sauce

Meanwhile, in a small heatproof bowl, stir to combine **gochujang**, **2 tablespoons water**, and **1½ teaspoons sugar**. Stir in **sesame seeds**. Heat **¼ cup oil** in a small saucepan over medium-high. Add **remaining garlic and ginger**. Cook, stirring constantly, until sauce is golden and fragrant, 4-5 minutes. Immediately pour into bowl with gochujang; stir to combine (oil will separate).



2. Cook pork

Heat **1 tablespoon oil** in a second large saucepan over medium-high. Add **pork**, **remaining scallions**, and **¼ each of the ginger and garlic**. Season with **salt** and **several grinds of pepper**. Cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



5. Cook noodles

Add **udon noodles** to boiling water and cook, stirring occasionally to prevent sticking, until al dente, about 7 minutes. Drain noodles and rinse under lukewarm water.



3. Make soup

Add **4 cups shredded cabbage** to saucepan with **pork** and cook, stirring frequently, until wilted, 4-5 minutes. Add **cilantro stems**, **ramen base**, and **3 cups water**; bring to a boil over high heat. Reduce heat to low, cover, and simmer while you finish recipe, at least 15 minutes.



6. Finish soup & serve

Season **soup** to taste with **salt** and **pepper**. Serve **noodles** in bowls with **soup** ladled over top. Top with **cilantro leaves** and **reserved scallions**, and a **drizzle of rayu sauce**. Enjoy!