

DINNERLY



Pork Noodle Stir-Fry with Snow Peas & Spicy Oil



20-30min



2 Servings

Did you hear that? It's noodle time. As in every time, all the time. That's how often we could devour this plate piled high with stir-fry noodles, tender pork strips, and snappy snow peas—but what really keeps us coming back is the spicy oil drizzled over top. We've got you covered!

WHAT WE SEND

- 1 red onion
- 4 oz snow peas
- 10 oz pkg pork strips
- ¼ oz gochugaru flakes
- 5 oz pad Thai noodles
- 2 (2 oz) teriyaki sauce ^{1,2}

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

TOOLS

- medium nonstick skillet
- large pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 750kcal, Fat 32g, Carbs 81g, Protein 41g



1. PORK VARIATION

Finely chop **2 teaspoons garlic**. Halve **onion**, then chop into ¾-inch pieces; separate layers. Trim stem ends from **snow peas**, then halve crosswise.

Pat **pork** dry.



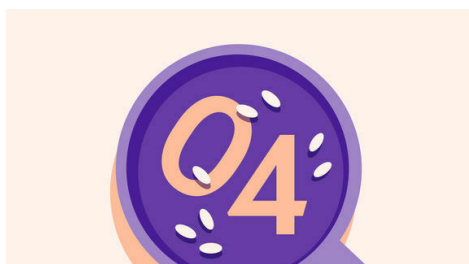
2. Make spicy oil

Heat **1 tablespoon oil** in a medium nonstick skillet over medium until shimmering; carefully pour into a small, heatproof bowl. Stir in **gochugaru flakes** (use less depending on heat preference) and a **pinch of salt**; set aside to cool. Reserve skillet for step 4.



3. Cook noodles

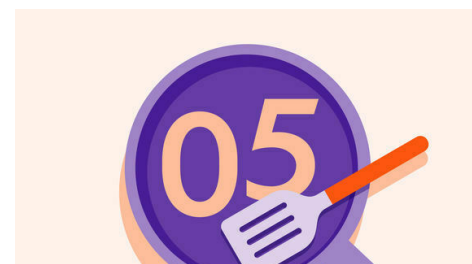
Bring a large pot of **salted water** to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Reserve **2 tablespoons cooking water**. Drain noodles, then rinse under cold water and toss with ½ **teaspoon oil**. Set aside until step 5.



4. Start stir-fry

Heat **1 tablespoon oil** in reserved skillet over high. Add **pork** and season with **salt** and **pepper**. Cook, stirring once or twice, until lightly browned, 3–4 minutes; transfer to a plate.

Return skillet to high heat. Add **1 tablespoon oil** and **chopped onions**; stir-fry until browned and crisp-tender, 3–4 minutes. Add **chopped garlic** and cook until fragrant, about 1 minute.



5. Finish & serve

To skillet with **onions**, stir in **snow peas** and **noodles**; cook until snow peas are bright green, about 1 minute. Return **pork** to skillet and toss to combine. Add **all of the teriyaki sauce** and **reserved cooking water**; stir until noodles are evenly coated, about 1 minute.

Serve **pork noodle stir-fry** with **spicy oil** on the side for drizzling over top, as desired. Enjoy!



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