

DINNERLY



Pork Curry Udon Noodle Soup with Scallions



20-30min



2 Servings

This is pork curry udon noodle soup for the soul. We know, it's a mouthful—but a very delicious mouthful! This broth is super flavorful thanks to curry powder, hondashi (a fish soup stock), tamari soy sauce, and a thickening roux. Perfect for slurping up thick and bouncy udon noodles. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 2 scallions
- 10 oz pkg pork strips
- ¼ oz curry powder
- ¼ oz hondashi ³
- ½ oz tamari soy sauce ⁴
- 11 oz fresh udon noodles ²

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- 4 Tbsp butter ¹
- ¼ cup all-purpose flour ²
- sugar

TOOLS

- medium saucepan
- medium pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 750kcal, Fat 41g, Carbs 65g, Protein 38g



1. Prep ingredients

Bring a medium saucepan of **water** to a boil.

Thinly slice **onion**. Trim **scallions**, then thinly slice.

Pat **pork** dry; season with **salt** and **pepper**.



2. Brown pork

In a medium pot, heat **1 tablespoon oil** over medium-high. Add **pork** in a single layer and cook, undisturbed, until browned on the bottom, 2–3 minutes (it may not be cooked through). Transfer to a plate.



3. Make curry roux

To pot from **pork**, add **4 tablespoons butter** over medium heat; swirl until melted and foaming. Add **¼ cup flour**. Cook, whisking constantly, until flour is a golden brown color similar to peanut butter, 3–4 minutes. Add **onions** and a **pinch of salt**. Cook, stirring frequently, until softened, 3–4 minutes. Stir in **curry powder** and cook until fragrant, about 1 minute.



4. Simmer broth

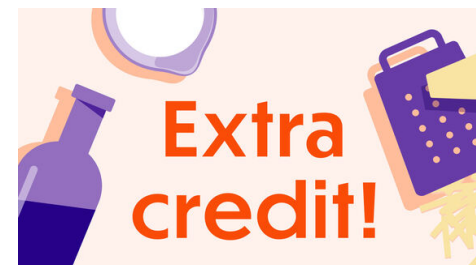
To pot with **onions**, slowly add **3 cups water**, whisking constantly to prevent lumps. Stir in **hondashi**, **tamari**, and **½ tablespoon sugar**. Bring to a boil over high heat. Simmer over medium heat until flavors are melded, 5 minutes. Stir in **pork and any accumulated juices**; simmer until just cooked through, 2–3 minutes. Season to taste with **salt** and **pepper**.



5. Cook noodles & serve

Add **noodles** to saucepan with **boiling water** and cook, stirring, until cooked through, 1–2 minutes. Drain noodles and divide between bowls.

Serve **pork curry** over **noodles** and top with **scallions**. Enjoy!



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