

DINNERLY



Pulled Pork Hoisin Noodles with Cucumbers & Scallions



20-30min



2 Servings

Noodles this good will get slurped up in a second. Our ready to heat pulled pork just needs a few minutes to brown in a skillet before we pour in a crave-worthy hoisin sauce. Throw in hearty wheat noodles and top it with cool, crisp cucumbers, and you've got everything you need all in one bowl. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 2 scallions
- 2 (2 oz) hoisin sauce ^{1,2,3}
- ½ oz tamari soy sauce ²
- ½ lb pkg ready to heat pulled pork
- ¼ oz pkt toasted sesame seeds ¹
- 2 (2½ oz) ramen noodles ³

WHAT YOU NEED

- kosher salt
- distilled white vinegar (or vinegar of your choice)
- sugar
- neutral oil

TOOLS

- medium pot
- fine-mesh sieve
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

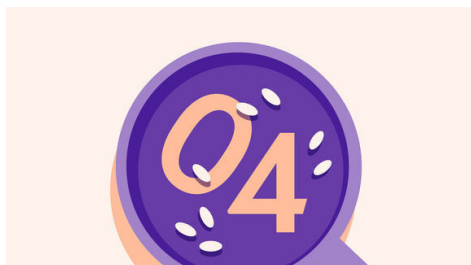
Calories 590kcal, Fat 32g, Carbs 52g, Protein 13g



1. Cook noodles & prep

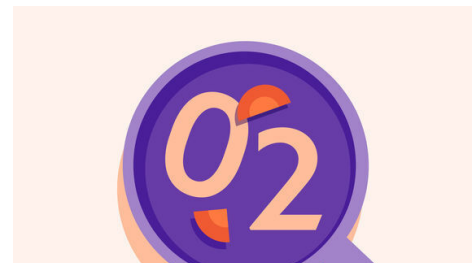
Bring a medium pot of **salted water** to a boil over high heat. Add **noodles**; cook, stirring occasionally to prevent sticking, until al dente, about 5 minutes. Drain, then rinse with cold water; set aside for step 3.

Meanwhile, peel **cucumber** and halve lengthwise. Scoop out seeds with a spoon; thinly slice into half moons. Trim ends from **scallions**; thinly slice.



4. Serve

Serve **pork hoisin noodles** with **cucumbers**, **remaining scallions**, and **sesame seeds** over top. Enjoy!



2. Prep cucumbers & sauce

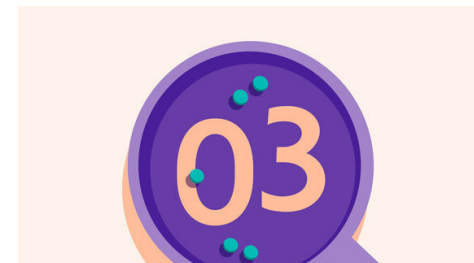
In a medium bowl, combine **¼ cup water**, **1 tablespoon vinegar**, **1 teaspoon sugar**, and **½ teaspoon salt**. Add **cucumbers** and toss to coat.

In a separate small bowl, combine **all of the hoisin**, **tamari**, **half of the scallions**, and **¼ cup water**.



5. ...

What were you expecting, more steps?



3. Brown pork

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **pork** and cook, breaking up and stirring occasionally, until browned in spots, about 5 minutes. Add **hoisin mixture** and bring to a simmer. Add **noodles** and cook, stirring constantly, until sauce is slightly thickened and clings to noodles, about 1 minute.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!