

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. Prep veggies & pork

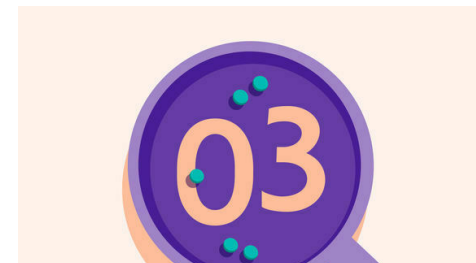
Finely chop **2 teaspoons garlic**. Halve **onion**, then chop into ¾-inch pieces; separate layers. Trim stem ends from **snow peas**, then halve crosswise.

Pat **pork** dry.



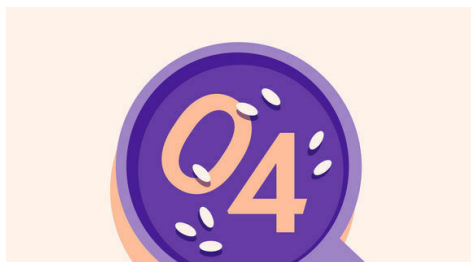
2. Make spicy oil

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

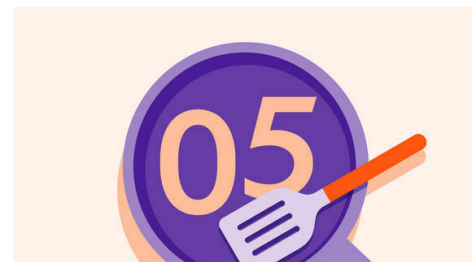
Bring a large pot of **salted water** to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Reserve **2 tablespoons cooking water**. Drain noodles, then rinse under cold water and toss with ½ **teaspoon oil**. Set aside until step 5.



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.

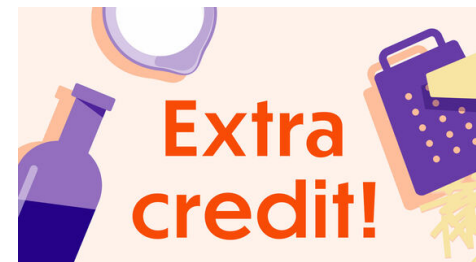
Return skillet to high heat. Add **1 tablespoon oil** and **chopped onions**; stir-fry until browned and crisp-tender, 3–4 minutes. Add **chopped garlic** and cook until fragrant, about 1 minute.



5. Finish & serve

To skillet with **onions**, stir in **snow peas** and **noodles** 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!



6. Did you know?

As we made the switch to becoming a paperless company at our US and Australian sites, 2.6 million sheets of paper waste was avoided in 2020. As we implement this in all our sites, it will allow us to save more than 6 million sheets of paper per year globally.