

MARLEY SPOON



Pork Udon Stir-Fry with Spinach & Fresh Ginger

 20-30min  2 Servings

Ditch the menu, we've mastered the perfect noodle dish to fulfill that take-out craving. Our trick to an ultra flavorful dish is seasoning every step of the way, starting with pork strips that are marinated in fresh ginger before stir-frying. Silky udon noodles, crisp carrots, aromatic scallions, and baby spinach adds a variety of textures, while a homemade stir-fry sauce ties it all together.

What we send

- ½ oz chili garlic sauce
- 2 (½ oz) tamari soy sauce ¹
- 1 oz fresh ginger
- 10 oz pkg pork strips
- 2 scallions
- 1 carrot
- 7 oz udon noodles ²
- 5 oz baby spinach
- ¼ oz pkt toasted sesame seeds ³

What you need

- kosher salt & ground pepper
- sugar
- white wine vinegar (or apple cider vinegar)
- neutral oil

Tools

- large saucepan
- large nonstick skillet

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 760kcal, Fat 29g, Carbs 92g, Protein 42g



1. Make stir-fry sauce

Bring a large saucepan of **salted water** to a boil. In a small bowl, stir to combine **chili garlic sauce, all of the tamari, 1 tablespoon sugar, and 2 teaspoons each of vinegar and oil** until sugar dissolves. Set aside until step 6.



4. Cook noodles

Add **noodles** to saucepan with boiling water and cook, stirring occasionally to prevent clumping, until just tender, about 5 minutes. Drain, rinse with warm water, and drain again.



2. Marinate pork

Peel and finely chop **2 teaspoons ginger**. Transfer **pork** and ginger to a medium bowl. Drizzle with **oil** and season with **salt** and **pepper**; stir to coat pork. Let stand at room temperature until step 5.



5. Stir-fry veggies & pork

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **carrots** and **scallions**; season with **salt** and **pepper**. Cook, stirring occasionally, until carrots are crisp-tender, 3-4 minutes. Add **pork and ginger**; drizzle with **2 teaspoons oil**. Cook until pork is just cooked through, about 3 minutes. Stir in **spinach** until wilted, about 30 seconds.



3. Prep vegetables

Trim **scallions**, then cut into 1-inch pieces. Scrub **carrot**, then halve lengthwise and thinly slice into half-moons.



6. Finish & serve

To skillet with **vegetables and pork**, stir in **cooked noodles** and **sauce** until noodles are coated and warmed through, about 1 minute. Stir in **sesame seeds**. Season **pork udon stir-fry** to taste with **salt** and **pepper** and serve. Enjoy!