

DINNERLY



Ginger Pork Soup & Rice Noodles with Spinach & Toasted Garlic



30-40min



2 Servings

It's finally dinner time, but you just can't decide what you're craving. Noodles, Asian flavors, something warm and soothing maybe? Well the good news is you can have it all. Ginger pork noodle soup to the rescue! A little bit of everything in one bite. We've got you covered!

WHAT WE SEND

- 10 oz pkg ground pork
- 1 oz fresh ginger
- 5 oz pad Thai noodles
- 5 oz baby spinach
- 1½ oz pork ramen base ^{1,6}
- ½ oz tamari soy sauce ⁶

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- neutral oil

TOOLS

- 2 large pots

ALLERGENS

Wheat (1), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 690kcal, Fat 30g, Carbs 65g, Protein 38g



1. Toast garlic

Thinly slice **3 cloves garlic**. Heat **3 tablespoons oil** in a large pot over medium. Add sliced garlic and cook, stirring, until light golden brown, 2–3 minutes. Using a slotted spoon, transfer garlic to a paper towel-lined plate.



2. Cook pork

Heat same pot with **garlic oil** over medium-high. Add **pork** and a **pinch of salt**; cook, breaking up pork into large pieces, until browned, about 5 minutes. Peel and finely chop **ginger**, then add all (or less for a milder ginger kick!) to same pot. Cook until fragrant, about 1 minute.



3. Simmer soup

To same pot with **pork**, add **5 cups water**, **ramen base**, and **tamari**. Bring to a boil over high heat, then reduce heat to medium. Simmer **soup** for 10 minutes.



4. Cook noodles

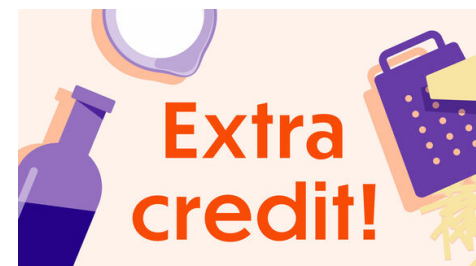
Meanwhile, bring a second large pot of **salted water** to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold running water.



5. Finish & serve

Add **spinach** to pot with **soup** and stir until wilted, about 1 minute; season to taste with **salt** and **pepper**. Divide **noodles** between bowls.

Serve **ginger pork soup** ladled over **noodles** and top with **toasted garlic**. Enjoy!



6. How to: store leftovers

If saving some for later, keep noodles and soup separate when storing in the fridge. Reheat the soup base first. Once soup is piping hot, stir in rice noodles to warm them through.