

DINNERLY



Ginger Pork & Rice Noodle Soup with Homemade Chili Oil



20-30min



2 Servings

Your noodle soup just got a lot more exciting. Slippery rice noodles, hearty pork strips, and wilted spinach swim in a broth flavored by garlic, ginger, and tamari. Then the cherry on top is a drizzle of your very own chili oil, bringing bright, hot flavors to this warm and cozy bowl. We've got you covered!

WHAT WE SEND

- 1 oz fresh ginger
- 5 oz pad Thai noodles
- ¼ oz gochugaru flakes
- 10 oz pkg pork strips
- ½ oz tamari soy sauce ¹
- 5 oz baby spinach
- 1½ oz pork ramen base ^{1,2}

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- sugar
- apple cider vinegar (or vinegar of your choice)

TOOLS

- large saucepan
- microwave
- medium 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 830kcal, Fat 50g, Carbs 68g, Protein 38g

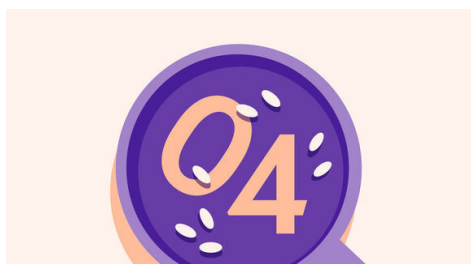


1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Finely chop **2 teaspoons each of garlic and ginger**.

Add **noodles** to boiling water and cook until al dente, 8–10 minutes. Drain, rinse under cold water and drain again. Set aside in colander until step 5.



4. Build soup

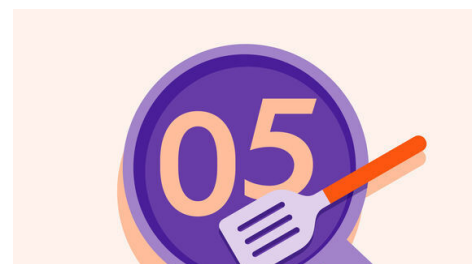
Add **remaining chopped garlic and ginger**; cook until fragrant, about 30 seconds. Add **2½ cups water** and **ramen base**; bring to a simmer.

Add **tamari** and **¼ teaspoon each of sugar and vinegar**. Season to taste with **salt and pepper**. Add **spinach** and cook until wilted.



2. Make chili

Meanwhile, in a small microwave-safe bowl, combine **¼ cup oil** and **half of the chopped garlic and ginger**. Microwave until fragrant, about 1 minute. Carefully stir in **gochugaru** and **¼ teaspoon each of salt and sugar**.



5. Finish & serve

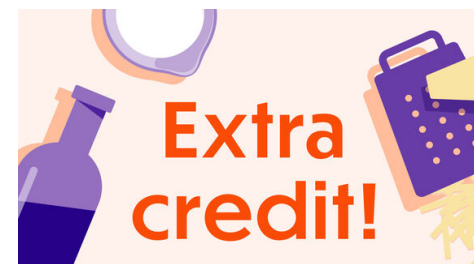
Serve **noodles** with **broth, pork**, and **spinach** spooned over top. Garnish with a **drizzle of chili oil**. Enjoy!



3. PORK VARIATION

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

Heat **1 tablespoon oil** in a medium pot over medium-high. Add pork in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!