

MARLEY SPOON



Creamy Miso-Hummus Udon with Crispy Pork

Corn & Sesame



20-30min



2 Servings

Delightfully thick and perfectly chewy fresh udon noodles take center stage in this noodle bowl. Tossed in an umami-packed sauce of miso, hummus, and sesame oil, the noodles sit alongside crispy hoisin-glazed pork and lightly charred corn. Top it all off with fresh scallions for color and a touch of bright, fresh flavor, and a sprinkling of sesame seeds for added texture.

What we send

- 2 scallions
- garlic
- ½ oz tamari soy sauce ³
- 2 oz hummus ²
- ½ oz toasted sesame oil ²
- 2½ oz corn
- 10 oz pkg ground pork
- 2 oz hoisin sauce ^{1,2,3}
- 11 oz fresh udon noodles ¹
- ¼ oz pkt toasted sesame seeds ²

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- large saucepan
- medium skillet

Allergens

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

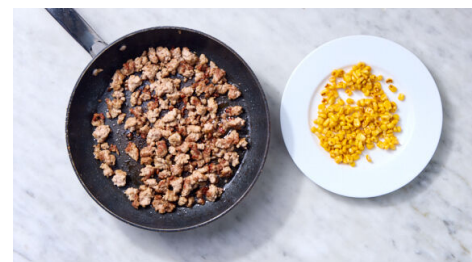
Nutrition per serving

Calories 590kcal, Fat 20g, Carbs 62g, Protein 39g



1. Prep ingredients

Bring a large saucepan of **water** to a boil. Trim **scallions** and thinly slice, keeping dark greens separate. Finely chop **2 large garlic cloves**. In a large bowl, whisk together **miso, hummus**, and **1 teaspoon sesame oil**. Reserve ½ teaspoon sesame oil for Step 3 (save rest for own use).



2. Cook corn & pork

In a medium skillet, heat **1 teaspoon oil** over high heat until smoking. Add **corn**; cook, stirring occasionally, until charred in spots, about 1 minute. Season to taste with **salt** and **pepper**; transfer to a plate.

Heat **1 teaspoon oil** in same skillet over high heat until smoking. Add **pork** and cook, breaking into pieces with a wooden spoon, until deeply browned, 5-7 minutes.



3. Glaze pork

Add **scallion whites and light greens** and **garlic** to skillet with **pork**; cook until aromatic, about 1 minute. Add **2 tablespoons hoisin** and **reserved ½ teaspoon sesame oil**. Cook, stirring frequently, until meat is shiny and glazed, 1-2 minutes. Remove from heat. Drain off excess fat, if necessary. Season to taste with **salt** and **pepper**.



4. Cook noodles

Add **noodles** to saucepan with boiling water and cook, stirring to separate, 1-2 minutes. Reserve **¼ cup cooking water**; drain noodles.

Add noodles to bowl with **miso-hummus mixture**. Stir rapidly, adding **reserved cooking water** 1 tablespoon at a time, until noodles are coated in a creamy sauce. Season to taste with **salt**, if desired.



5. Serve

Divide **noodles** between bowls. Top with **pork, corn, scallion greens**, and **sesame seeds**. Mix well and enjoy!



6. Liquid gold!

The silkiest, smoothest, clingiest sauces always contain one secret ingredient: starchy cooking water! As the noodles boil, the water gets starchy. Reserve the cooking liquid with a mug or measuring cup, then stir slowly into the miso-hummus mixture for a creamy sauce that clings to every inch of our favorite chewy udon noodles.