

DINNERLY



Pork Strips & Broccoli Noodle Stir-Fry with Toasted Sesame Seeds



ca. 20min



2 Servings

Pork and broccoli? Check. Udon noodles? Check. Your appetite? Check. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 10 oz pkg pork strips
- 7 oz udon noodles ¹
- 3 oz stir-fry sauce ^{2,1}
- ¼ oz pkt toasted sesame seeds ³

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- apple cider vinegar (or red wine vinegar)

TOOLS

- large saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 810kcal, Fat 35g, Carbs 92g, Protein 41g



1. Prep ingredients

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

Cut **broccoli** into 1-inch florets, if necessary.

Finely chop 2 **teaspoons garlic**.



2. PORK VARIATION

Pat **pork** dry and season with **salt** and **pepper**. Heat 1 **tablespoon oil** in a medium nonstick skillet 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. Transfer to a plate.



3. Cook broccoli

Heat 2 **tablespoons oil** in same skillet. Add **broccoli** and cook, stirring occasionally, until just tender and browned in spots, about 5 minutes. Add **chopped garlic**; cook, stirring occasionally, until fragrant, about 30 seconds. Remove from heat.



4. Cook noodles

While **broccoli** cooks, add **noodles** to saucepan with boiling **salted water**; cook until just al dente, 4–5 minutes. Drain and return to saucepan.



5. Assemble & serve

Heat saucepan with **noodles** over medium-high. Add **broccoli**, **pork**, and **stir-fry sauce**. Cook, stirring occasionally, until broccoli and pork are coated and sauce is reduced, 1–2 minutes. Remove from heat; stir in 2 **teaspoons vinegar** and season to taste.

Serve **pork and broccoli noodles** with **sesame seeds** over top. Enjoy!



6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with leftovers in our test kitchen and packing facilities. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.