

DINNERLY



Spicy Pork Noodles with Cucumber & Peanuts

& Spicy Peanut Sauce



30min



2 Servings

This dish has the ultimate elevated takeout vibes. Scallion and garlic-infused oil combines with peanut butter and kecap manis for an irresistible sauce to coat thick, chewy udon noodles. Savory ground pork joins the noodle party, while thinly sliced cucumber tempers the complex heat of a homemade chili oil. We've got you covered!

WHAT WE SEND

- 2 scallions
- ¼ oz gochugaru flakes
- 1.15 oz peanut butter ²
- 1.8 oz kecap manis ^{1,3}
- 1 cucumber
- 10 oz pkg grass-fed ground beef
- 11 oz fresh udon noodles ¹

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper
- balsamic vinegar (or white wine vinegar) ⁴

TOOLS

- medium saucepan
- medium nonstick skillet
- microplane or grater

ALLERGENS

Wheat (1), Peanuts (2), Soy (3), Sulphites (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 770kcal, Fat 42g, Carbs 59g, Protein 38g



1. Begin chili oil

Bring a medium saucepan of **water** to a boil. Crush **1 large garlic clove**. Cut **scallion whites** into 1-inch sections; reserve **scallion greens** for step 3.

In a medium nonstick skillet, combine **scallion pieces** and **garlic** with ¼ **cup neutral oil**. Cook over medium-low heat until aromatics are deeply browned, 8–10 minutes.



4. Cook noodles

Stir **remaining kecap manis** into **pork**; cook until sauce is caramelized, about 1 minute. Remove from heat. Drain off excess fat, if necessary. Season to taste with **salt** and **pepper**.

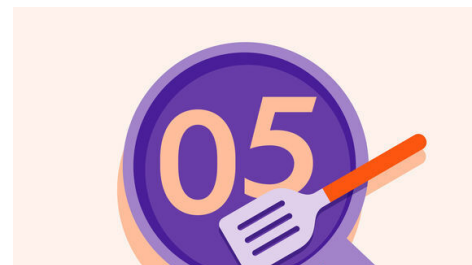
Add **noodles** to saucepan with boiling water and cook, stirring to separate, 1–2 minutes. Drain noodles and rinse well under cold water.



2. Finish spicy peanut sauce

Add **gochugaru flakes** to **oil**; cook stirring frequently, until fragrant, 10–15 seconds. Transfer to a medium bowl; wipe out skillet and reserve.

Remove and discard **scallion and garlic** from oil. Whisk in **peanut butter**, **2 tablespoons kecap manis**, **1 teaspoon vinegar**, and ½ **teaspoon finely grated garlic**; set aside.



5. Finish & serve

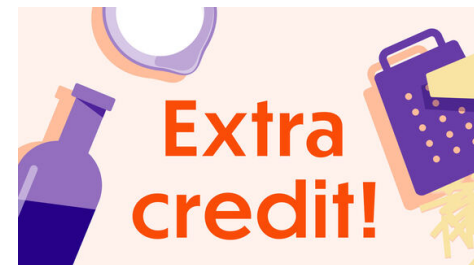
Divide **noodles** between bowls; spoon **spicy peanut sauce** otop. Top with **pork**, **cucumbers**, and **scallion greens**, mixing to combine. Enjoy!



3. Cook pork

Meanwhile, cut **half of the cucumber** into thin matchsticks (save rest for own use). Thinly slice **scallion greens**.

Heat **1 teaspoon neutral oil** in reserved skillet over high heat until smoking. Add **pork** and cook, breaking into small pieces with a wooden spoon, until deeply browned, 4–5 minutes.



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