Pork Yakisoba

with Bell Peppers, Ginger & Sesame Seeds

⏱ 20-30min　　✗ 2 Servings

Noodles are always there for us when we need them most, so we're saying thanks by giving them the yakisoba treatment. For our take on this Japanese stir-fry dish, we're tossing egg noodles, ground pork, and sliced bell peppers in sweet and savory yakiniku sauce. Sounds easy right? That's because it is! We've got you covered!

1. Prep ingredients

Bring a large pot of **water** to a boil.

Halve **pepper**, discard stem and seeds, then thinly slice. Finely chop **1½ teaspoons each of garlic and ginger**.

Add **noodles** to **boiling water** and cook, stirring to prevent clumping, until al dente, 4–5 minutes. Drain and set aside.

2. Cook peppers & pork

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chopped garlic and ginger** and **sliced peppers**; cook, stirring, until softened and fragrant, 3–5 minutes.
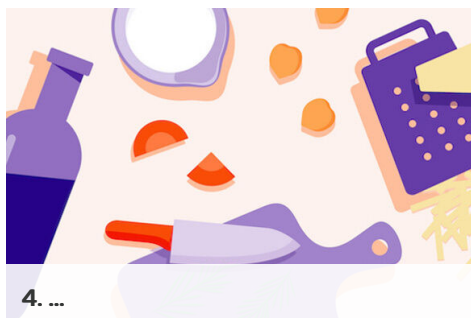
Add **pork**; cook, breaking up into smaller pieces, until browned and cooked through, 3–5 minutes. Season to taste with **salt** and **pepper**.

3. Finish & serve

Add **yakiniku sauce** and **noodles** to skillet with **pork**. Cook over medium-high heat, tossing, until noodles are coated, 1–2 minutes.

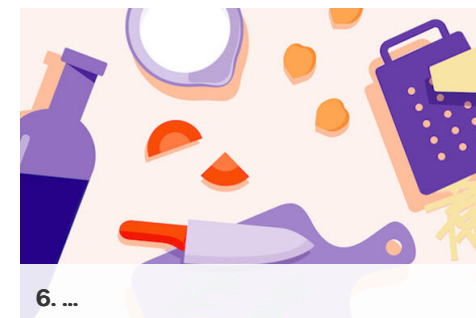Serve **pork yakisoba** with **sesame seeds** sprinkled over top. Enjoy!

4. ...

What were you expecting, more steps?

5. ...

You're not gonna find them here!

6. ...

Kick back, relax, and enjoy your Dinnerly!