

# DINNERLY



## 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!

### WHAT WE SEND

- 1 bell pepper
- 1 piece fresh ginger
- 2 (2½ oz) Chinese egg noodles <sup>1,4</sup>
- 10 oz pkg ground pork
- 1.8 oz yakiniku <sup>2,3,4</sup>
- ¼ oz pkt toasted sesame seeds <sup>2</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil

### TOOLS

- large pot
- medium nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 500kcal, Fat 14g, Carbs 68g,  
Protein 32g



#### 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.

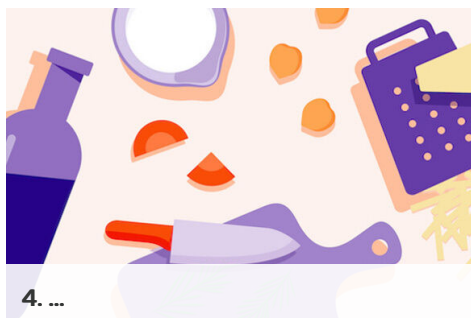
Add **pork**; cook, breaking up into smaller pieces, until browned and cooked through, 3–5 minutes. Season to taste with **salt** and **pepper**.



#### 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!



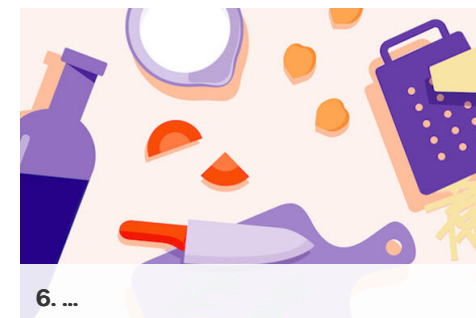
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!