

MARLEY SPOON



Pork Dan Dan Noodles

with Mustard Greens



30min



2 Servings

Dan dan noodles are a traditional Chinese Sichuan dish that we've adapted with chukka soba noodles, ground pork, and a super addictive sauce that combines tamari, mirin, and tahini. If you know anything about Sichuan food, you know that it's famously spicy, but that's not the case here! We rely on five-spice powder for amazing flavor, without any overwhelming heat.

What we send

- 1 oz fresh ginger
- garlic (use 3 large cloves)
- 10 oz pkg ground pork
- Chinese five spice (use ¼ tsp)
- 2 oz tamari soy sauce ⁶
- 2 oz mirin
- 1 oz tahini ¹¹
- 1 pkg chukka soba noodles ¹
- ½ lb baby bok choy

What you need

- neutral oil, such as vegetable
- coarse kosher salt

Tools

- medium pot
- large skillet
- colander

Allergens

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1140kcal, Fat 64g, Carbs 100g, Protein 49g



1. Prep ingredients

Bring a medium pot of water to a boil. Peel and finely chop **ginger** and **3 large garlic cloves**. Wash and drain **mustard greens**, then trim and discard ends. Cut stems and leaves into 2-inch pieces. In a medium bowl, combine **pork** and **¼ teaspoon of the five spice powder**. In a small bowl, stir to combine **tamari** and **mirin**.



4. Add aromatics

Add **ginger** and **garlic** and cook, stirring, until fragrant, about 1 minute. Reduce heat to medium-high, and stir in **tamari-mirin mixture**, scraping up any browned bits from bottom of the skillet. Stir in **tahini** and **¾ cup water**. Cook until reduced and just a little sauce remains, about 2 minutes. Remove from heat.



2. Cook greens

Heat **1 tablespoon oil** in a large skillet over high. Add **mustard greens**, season with **salt**, and stir-fry until wilted, about 2 minutes. Transfer to a plate.



3. Crisp pork

Add **3 tablespoons oil** to the same skillet over high heat. Add **seasoned pork** in one layer and cook, breaking up pieces with a spoon, until crisp and brown, 4-6 minutes. Leave **pork** in skillet, spooning off **all but 1 tablespoon fat**.



5. Cook noodles

Add **noodles** to boiling water and cook until tender but still chewy, 3-4 minutes. Drain, rinse with cool water, and drain well again.



6. Finish & serve

Reheat **pork and sauce**, if necessary. Serve **noodles** in bowls, topped with **mustard greens** and **pork sauce**. Mix well to combine all the flavors and coat the **noodles** in **sauce**. Enjoy!