

# MARLEY SPOON



## Taiwanese-Style Pork Sesame Noodles

with Cucumber & Peanuts



20-30min



2 Servings

No need to book a flight—we're traveling to sunny Taipei for tonight's Taiwanese-style dinner! This chilled noodle bowl is an oasis for the senses with crisp vegetables, pork strips, crunchy peanuts, and delightfully chewy Chinese egg noodles. But the magic is in the sauce! Tahini and peanut butter create a creamy, savory sauce to drizzle over the top.



## What we send

- 1 cucumber
- 3 oz carrots
- garlic
- 2 (1.15 oz) peanut butter <sup>2</sup>
- 1 oz tahini <sup>3</sup>
- ½ oz tamari soy sauce <sup>4</sup>
- 10 oz pkg pork strips
- 2 (2½ oz) Chinese egg noodles <sup>1,5</sup>
- 1 oz salted peanuts <sup>2</sup>
- ¼ oz fresh cilantro

## What you need

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

## Tools

- medium pot
- microplane or grater
- medium skillet

## Cooking tip

To cut down on prep time, cut half of the cucumber into ¼-inch wide half-moons and coarsely grate half of the carrot on the large holes of a box grater.

## Allergens

Egg (1), Peanuts (2), Sesame (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 880kcal, Fat 51g, Carbs 84g, Protein 44g



### 1. Prep ingredients

Bring a medium pot of **water** to a boil. Peel **cucumber** if desired, then cut half into thin matchsticks. Scrub **carrot**, then cut half into thin matchsticks (save remaining cucumber and carrot for own use). (See cooking tip for a time-saving alternative.)

Finely grate **½ teaspoon garlic** into a medium bowl.



### 4. Cook noodles

Add **noodles** to pot with boiling water. Cook, stirring to prevent clumping, until al dente, 4-5 minutes. Drain noodles, then immediately rinse under cold water; toss with **1 teaspoon oil**.



### 2. Make sauce

To medium bowl with **grated garlic**, add **all of the peanut butter, tahini, tamari, ½ cup water, 2 teaspoons vinegar, 1 tablespoon sugar, and ¼ teaspoon salt**. Whisk until sauce is smooth and is the texture of light cream.



### 5. Chop peanuts & cilantro

Coarsely chop **peanuts**. Coarsely chop **cilantro leaves and stems**.



### 3. Cook pork

Pat **pork** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add pork in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more. Transfer to a plate and cool to room temperature. Shred pork with 2 forks, if desired.



### 6. Assemble & serve

Place **noodles** in bowls and top with **sauce, pork, cucumbers, carrots, peanuts, and cilantro**. Toss to combine ingredients, if desired. Serve with **a little vinegar** on the side for drizzling over, if desired. Enjoy!