



Mapo Tofu over Udon Noodles

with Ground Pork and Baby Kale



20-30min



2 Servings

Sometimes we find a powerhouse ingredient that takes weeknight recipes to a whole other level. Just a quarter cup of black bean garlic sauce transforms tofu and a small amount of pork into an addictive stew. We decided to serve it with chewy udon noodles but the next time you make this dish try it over some simple steamed rice. We added a few handfuls of baby kale at the end making this one a ...

What we send

- scallions
- cloves garlic
- fresh ginger
- Sichuan peppercorns
- crushed red pepper
- ground pork
- baby kale

What you need

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 765.0kcal, Fat 23.1g, Proteins 57.4g, Carbs 78.8g



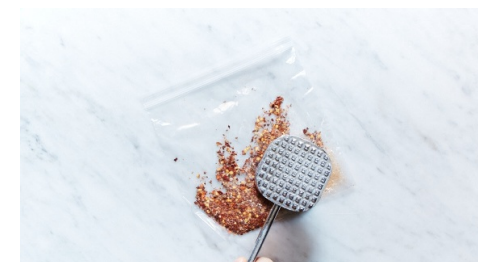
1. Cook noodles

Bring a medium saucepan of salted water to a boil. Add udon noodles and cook until heated through, about 2 minutes. Drain, return to saucepan and toss with 1 teaspoon oil.



2. Prep ingredients

Meanwhile, trim scallions, reserve 1 scallion, and cut the rest into 1-inch lengths. Peel and finely chop garlic. Peel ginger and finely chop or grate on a microplane. Drain tofu and cut into $\frac{3}{4}$ -inch pieces.



3. Toast spices

Combine sichuan peppercorns and crushed red pepper in a dry large skillet over medium-high heat. Cook, swirling, until fragrant, about 1 minute. Transfer spices to a plastic bag and crush with a meat mallet or heavy skillet.



4. Cook pork

Heat 1 tablespoon oil in the same large skillet over medium-high. Add cut scallions and cook, stirring, until tender and golden, about 2 minutes. Add pork and cook, breaking up with a wooden spoon, until cooked through, about 1½ minutes more. Add spice mixture to pork and cook until skillet looks dry, about 1 minute.



5. Cook tofu

Add 1 tablespoon oil and add garlic and ginger. Cook, stirring, until fragrant, 1 minute. Add 1 cup water and bring to a simmer, scraping up any browned bits from bottom of skillet. Add black bean sauce and stir to combine. Bring to a simmer and add tofu. Simmer, stirring occasionally, until liquid is slightly reduced, about 5 minutes.



6. Finish

Add kale to skillet and cook, stirring gently, until wilted, about 2 minutes. Place noodles in bowls and spoon mapo tofu over top. Thinly slice remaining scallion and sprinkle over top. Enjoy!