

# DINNERLY



## Teriyaki Pork Noodles:

Double the Servings. Same Price.



30-40min



2 Servings

Did you know that the per portion price of this meal is less than the same meal made with ingredients bought at the grocery store? Bonus: you don't have to actually GO to the grocery store (because time is money, too). Double bonus: TWICE the amount of food, for the SAME price. We've got you covered! (2-person makes 4 servings; 4-person plan makes 8 servings.)



## WHAT WE SEND

- garlic
- 1 bunch scallions
- 2 pkts teriyaki sauce <sup>1,6</sup>
- 1 pkt turkey broth concentrate
- 1 lb spaghetti <sup>1</sup>
- 10 oz pkg ground pork
- toasted sesame seeds <sup>11</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)
- neutral oil

## TOOLS

- large pot
- medium skillet

## 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 570kcal, Fat 9g, Carbs 90g, Proteins 29g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely chop **3 large garlic cloves**. Trim **scallions**; thinly slice 2 of the scallions, then cut remaining scallions into 1-inch pieces. In a liquid measuring cup, whisk to combine **all of the teriyaki, broth concentrate, ½ cup water, and 1 tablespoon vinegar**; season to taste with **salt and pepper**.



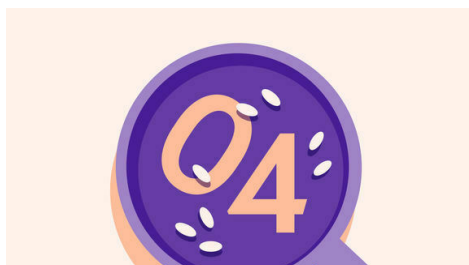
### 2. Cook spaghetti

Add **spaghetti** to boiling water and cook until al dente, about 9 minutes. Drain and return to same pot.



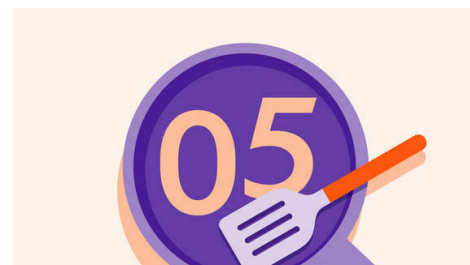
### 3. Brown pork

While **spaghetti** cooks, heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork and a pinch of salt**. Cook, breaking meat up into large pieces, until browned, about 5 minutes. Pour off any excess fat, if desired.



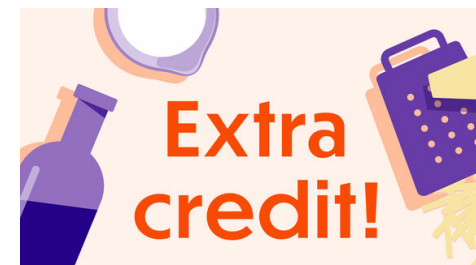
### 4. Cook garlic & scallions

Add **chopped garlic** and 1-inch **scallion pieces** to skillet with **pork**. Cook, stirring frequently, until scallions are softened and garlic is fragrant, 1–2 minutes. Stir in **teriyaki mixture**, scraping up browned bits. Bring to a boil, then remove from heat.



### 5. Finish & serve

Off the heat, transfer **pork and scallion mixture** to pot with **spaghetti** and toss until ingredients are well combined and sauce coats noodles. Season to taste with **salt and pepper**. Serve **teriyaki pork noodles** topped with **toasted sesame seeds**. Enjoy!



### 6. Spice it up!

This sweet and savory dish can handle a dose of heat! Top it off with a squeeze of Sriracha or chili garlic sauce.