

DINNERLY



Peanut Pork Noodles:

Double the Servings. Same Price.



30min



2 Servings

Psst, did you know spaghetti is an easy swap for lo mein or chow mein noodles? The main difference is lo mein is made with eggs, but they both serve as a chewy vessel for this sticky sweet pork stir-fry topped with crunchy peanuts. Best part? This dish is **DOUBLE** the servings for the **SAME** price! Super saver, indeed. We've got you covered!

WHAT WE SEND

- garlic
- 2 pkts salted peanuts ⁵
- 2 pkgs spaghetti ¹
- 10 oz pkg ground pork
- 1 pkt stir-fry sauce ^{1,6}
- 2 pkts peanut butter ⁵

WHAT YOU NEED

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

TOOLS

- large pot
- medium skillet

ALLERGENS

Wheat (1), Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 580kcal, Fat 20g, Carbs 70g, Protein 36g



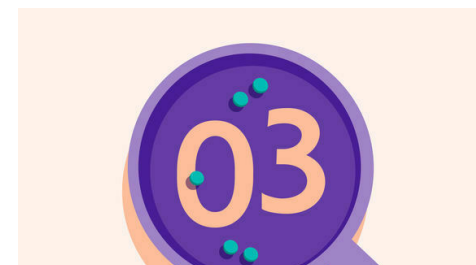
1. Prep ingredients

Fill a large pot with **salted water** and bring to a boil. Finely chop **1 tablespoon garlic**. Coarsely chop **peanuts**.



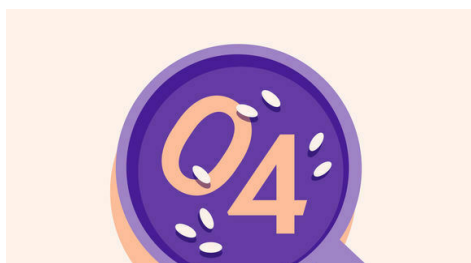
2. Boil noodles

Add **spaghetti** to boiling water and cook, stirring occasionally to prevent sticking, until al dente, about 9 minutes. Reserve $\frac{2}{3}$ **cup cooking water** in a liquid measuring cup or medium bowl, then drain noodles and return to pot off the heat. Cover to keep warm until step 5.



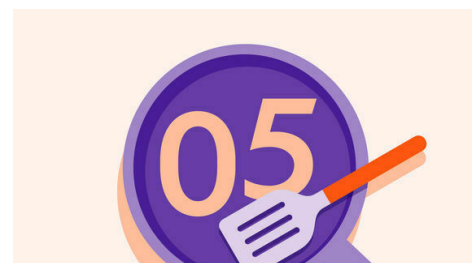
3. Cook pork

Meanwhile, heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork** and a **pinch each of salt and pepper**; cook, breaking up meat into large pieces, until browned and cooked through, 7-9 minutes. Add **chopped garlic** and cook, stirring, until garlic is fragrant, about 2 minutes.



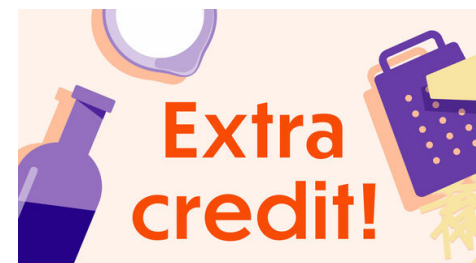
4. Make peanut sauce

Add **stir-fry sauce**, **all of the peanut butter**, and **1 tablespoon vinegar** to **reserved cooking water**, stirring to combine; season to taste with **salt** and **pepper**. Pour sauce into skillet with **pork**. Bring to a simmer over medium-high heat, scraping up any browned bits from the bottom, until pork is coated in sauce, about 2 minutes.



5. Finish & serve

Add **pork mixture** to pot with **noodles**, tossing until combined and noodles are coated in sauce. Season to taste with **salt** and **pepper**. Serve **pork noodles** topped with **chopped peanuts**. Enjoy!



6. Take it to the next level

Boost this bowl's sweet and savory vibes with a sprinkle of chopped fresh cilantro and scallions before serving.