

DINNERLY



Hoisin Pork with Buttery Miso Noodles:

Double the Servings. Same Price.



30min



2 Servings

Sauce make everything better, and here we have TWO. We toss spaghetti in a buttery-miso sauce, then top these slurp-able noodles with saucy-hoisin glazed pork. Did we mention it's double the amount of food for the same Dinnerly price? Super saver, indeed. (2-p plan serves 4; 4-p plan serves 8.)

WHAT WE SEND

- garlic
- 1 oz scallions
- mixed sesame seeds ¹¹
- 2 pkgs spaghetti ¹
- 10 oz pkg ground pork
- 1 pkt hoisin sauce ^{1,6,11}
- 1 pkt white miso sauce ^{1,4,6}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar
- butter ⁷

TOOLS

- large pot
- medium skillet

ALLERGENS

Wheat (1), Fish (4), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 590kcal, Fat 19g, Carbs 76g, Proteins 27g



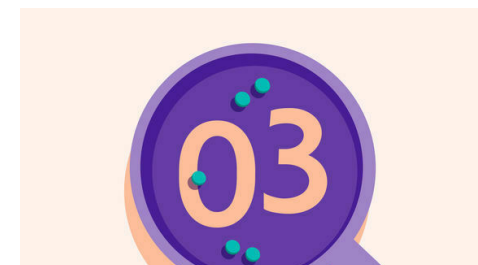
1. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely chop **2 teaspoons garlic**. Trim **scallions**, then thinly slice, keeping dark greens separate. Heat a medium skillet over medium-high. Add **sesame seeds** and cook, stirring, until lightly toasted, about 1 minute (watch closely). Transfer to a small bowl. Reserve skillet for step 3.



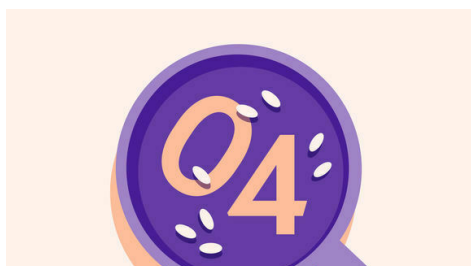
2. Cook noodles

Add **spaghetti** to boiling water and cook, stirring occasionally to prevent sticking, until al dente, 8–9 minutes. Reserve **1¼ cups cooking water**, then drain noodles, rinse under cold water, and toss in colander with **1 teaspoon oil** to prevent sticking. Reserve pot for step 4.



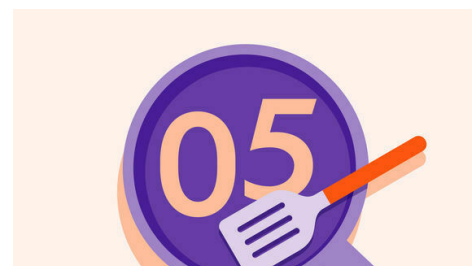
3. Cook & season pork

Heat **2 teaspoons oil** in reserved skillet over medium-high. Add **pork, scallion whites and light greens, and half of the chopped garlic**; season **salt and pepper**. Cook, breaking up pork into large pieces, until browned, 3–4 minutes. Pour off any fat, then stir in **hoisin sauce** and **¼ cup of the cooking water**; cook over medium-high until water is nearly evaporated, 3 minutes.



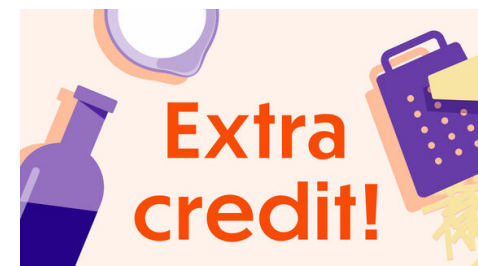
4. Make miso-butter

Heat reserved pot over medium-high heat. Add **miso, remaining chopped garlic, 1 cup of the remaining cooking water**, and **1 teaspoon sugar**. Cook, stirring occasionally, until sauce is slightly thickened, about 2 minutes. Remove from heat and whisk in **3 tablespoons butter**.



5. Finish & serve

Transfer **noodles** to pot with **miso-butter**. Cook over medium-high, tossing, until noodles are warmed through and coated in sauce, about 1 minute. If noodles are dry, add **1 tablespoon of the remaining cooking water** at a time, as needed. Serve **miso-butter noodles** topped with **hoisin pork, remaining scallions, and 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.