

DINNERLY



Garlic-Soy Pork Noodles:

Double the Servings. Same Price.



30-40min



2 Servings

What happens when you coat noodles in sweet and sticky teriyaki sauce, toss in juicy ground pork, and top it off with scallions and sesame seeds? Tonight's dinner. Bonus: You'll get enough food to serve TWICE the amount of people! But pay the SAME low Dinnerly price! Super saver, indeed. (2p plan makes 4 servings; 4p plan makes 8 servings.)

WHAT WE SEND

- garlic
- 1 bunch scallions
- 2 pkts teriyaki sauce ^{1,6}
- 1 pkt turkey broth concentrate
- 2 pkgs spaghetti ¹
- 10 oz pkg ground pork
- toasted sesame seeds ¹¹

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.

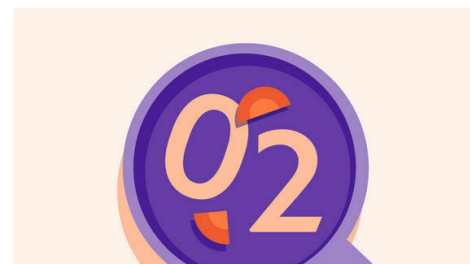
NUTRITION PER SERVING

Calories 580kcal, Fat 9g, Carbs 97g, Proteins 27g



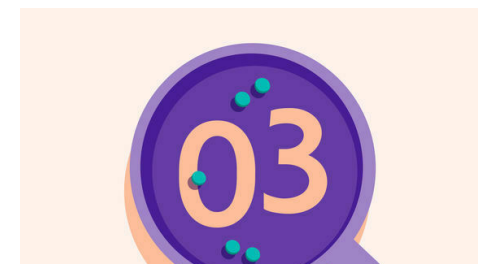
1. Prep ingredients & sauce

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**.



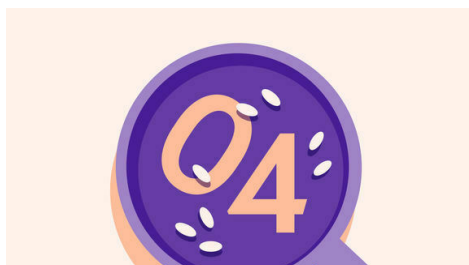
2. Cook noodles

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



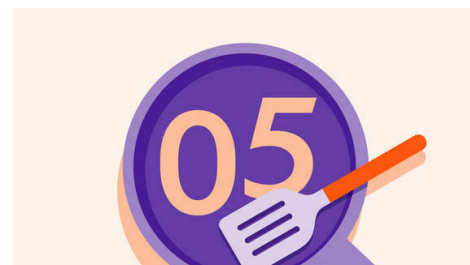
3. Brown pork

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



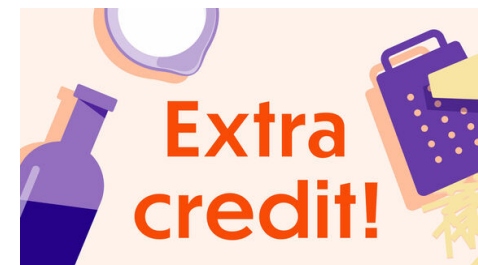
4. Combine aromatics & sauce

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



5. Finish & serve

Off the heat, add **pork and sauce mixture** to pot with **noodles**, tossing until ingredients are well combined and noodles are coated in sauce. Season to taste with **salt** and **pepper**. Serve **teriyaki pork noodles** topped with **toasted sesame seeds** and **sliced scallions**. 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.