

DINNERLY



Ginger Pork Soup with Rice Noodles:

More servings? Or leftovers? You choose!



30-40min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! These comfort food meals are choose-your-own-adventure-style. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

WHAT WE SEND

- garlic
- 10 oz pkg ground pork
- 1 oz fresh ginger
- 1 pkt turkey broth concentrate
- 2 oz pkt tamari soy sauce ⁶
- 7 oz pkg stir-fry noodles
- 3 oz baby spinach

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- 2 large pots

ALLERGENS

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

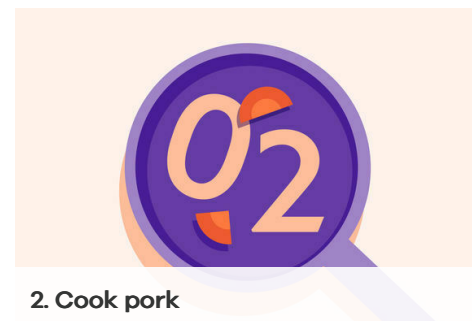
NUTRITION PER SERVING

Calories 820kcal, Fat 27g, Carbs 87g, Proteins 39g



1. Toast garlic

Thinly slice **3 cloves garlic**. Heat **3 tablespoons oil** in a large pot over medium. Add sliced garlic and cook, stirring, until light golden brown, 2–3 minutes. Using a slotted spoon, transfer garlic to a paper towel-lined plate.



2. Cook pork

Heat same pot with **garlic oil** over medium-high. Add **pork** and a **pinch of salt**; cook, breaking up pork into large pieces, until browned, about 5 minutes. Peel and finely chop **ginger**, then add all (or less for a milder ginger kick!) to same pot. Cook until fragrant, about 1 minute.



3. Simmer soup

To same pot with **pork**, add **5 cups water**, **turkey broth concentrate**, and **tamari**. Bring to a boil over high heat, then reduce heat to medium. Simmer **soup** for 10 minutes.



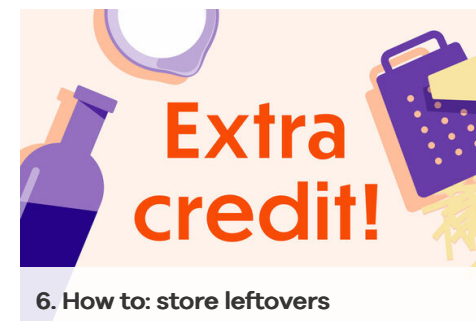
4. Cook rice noodles

Meanwhile, in a second large pot, combine **noodles** and **2½ quarts water** (10 cups). Cover and bring to a boil, stirring occasionally. Uncover and cook over high heat, stirring to prevent sticking and to allow for even cooking, until tender, about 6 minutes. Drain noodles, rinse under cold water, then drain again.



5. Finish & serve

Add **spinach** to pot with **soup** and stir until wilted, about 1 minute; season to taste with **salt** and **pepper**. Divide **noodles** between bowls. Serve **ginger pork soup** ladled over **rice noodles** and top with **toasted garlic**. Enjoy!



6. How to: store leftovers

If saving some for later, keep noodles and soup separate when storing in the fridge. Reheat the soup base first. Once soup is piping hot, stir in rice noodles to warm them through.