



Take-Out Style: Pork-Udon Stir-Fry

with Spinach & Fresh Ginger



20-30min



2 Servings

Ditch the menu, we've mastered the perfect noodle dish to fulfill that take-out craving. Our trick to an ultra flavorful dish is seasoning every step of the way. Starting with thinly sliced pork tenderloin that is marinated in fresh ginger before stir-frying. Silky udon noodles, crisp carrots, aromatic scallions, and baby spinach adds a variety of textures, while homemade stir-fry sauce ties it all together.

What we send

- 1 oz tamari ⁶
- 1 pkt chili garlic sauce ¹⁷
- 1 oz fresh ginger
- 10 oz pork tenderloin
- 1 bunch scallions
- 4 oz carrot
- 7 oz udon noodles ¹
- 3 oz baby spinach
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- sugar
- white wine vinegar (or apple cider vinegar) ¹⁷
- neutral oil

Tools

- large saucepan
- large nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 24g, Carbs 92g, Proteins 50g



1. Make stir-fry sauce

Bring a large saucepan of **salted water** to a boil. In a small bowl, combine **all of the tamari, chili garlic sauce, 1 tablespoon sugar, and 2 teaspoons each of vinegar and 2 teaspoons oil**; stir until sugar dissolves. Set sauce aside until step 6.



4. Cook udon noodles

Add **udon noodles** to boiling water and cook, stirring occasionally to prevent clumping, until just tender, about 5 minutes. Drain, rinse with cold water, and drain again.



2. Marinate pork

Peel and finely chop **2 teaspoons ginger**. Halve **each piece of pork tenderloin** lengthwise, then thinly slice crosswise. Transfer pork and ginger to a medium bowl. Drizzle with **oil** and season with **salt and pepper**; stir to coat pork. Let stand at room temperature until step 5.



5. Stir-fry veggies & pork

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **carrots and scallions**; season with **salt and pepper**. Cook, stirring occasionally, until carrots are crisp-tender, 3-4 minutes. Add **pork and ginger**; drizzle with **2 teaspoons oil**. Cook until pork is just cooked through, about 3 minutes. Stir in **spinach** until wilted, about 30 seconds.



3. Prep vegetables

Trim **scallions**, then cut into 1-inch pieces. Scrub **carrot**, then halve lengthwise and thinly slice into half moons.



6. Finish & serve

Add **cooked noodles** and **sauce** to skillet. Cook, stirring, until noodles are coated in sauce, about 1 minutes. Stir in **all of the sesame seeds**. Season to taste with **salt and pepper**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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