



Pork Dan Dan Noodles

with Greens



30min



2 Servings

Dan dan noodles are a traditional Chinese Sichuan dish that we've adapted with chuka soba noodles, ground pork, and a super addictive sauce that combines tamari, mirin, and tahini. If you know anything about Sichuan food, you know that it's famously spicy, but that's not the case here! We rely on five-spice powder for amazing flavor, without any overwhelming heat.

What we send

- 1 oz fresh ginger
- garlic
- ½ lb baby bok choy
- 10 oz ground pork
- ¼ oz Chinese five spice
- 2 oz tamari soy sauce ⁶
- 2 oz mirin
- 1 oz tahini ¹¹
- 6 oz chuka soba noodles ¹

What you need

- neutral oil
- coarse kosher salt

Tools

- medium pot
- large 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). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1050kcal, Fat 42g, Carbs 89g, Proteins 49g



1. Prep ingredients

Bring a medium pot of water to a boil. Finely chop **peeled ginger** and **3 large garlic cloves**. Halve **bok choy** and rinse to remove any grit; trim root and thinly slice crosswise. In a medium bowl, combine **pork** and **¼ teaspoon five spice powder**. In a small bowl, stir to combine **tamari** and **mirin**.



4. Add aromatics

Add **ginger** and **garlic** and cook, stirring, until fragrant, about 1 minute. Reduce heat to medium-high, then stir in **tamari-mirin mixture**, scraping up any browned bits from the bottom of the skillet. Stir in **tahini** and **¾ cup water**. Cook until reduced and just a little sauce remains, about 2 minutes. Remove from heat.



2. Cook greens

Heat **1 tablespoon oil** in a large skillet over high. Add **bok choy** and season with **salt**. Stir-fry until wilted, about 2 minutes. Transfer to a plate.



5. Cook noodles

Add **noodles** to boiling water and cook until tender but still chewy, 3-4 minutes. Drain, rinse with cool water, and drain well again.



3. Crisp pork

Add **3 tablespoons oil** to the same skillet over high heat. Add **seasoned pork** in one layer and cook, breaking up pieces with a spoon, until crisp and brown, 4-6 minutes. Leave pork in skillet, spooning off **all but 1 tablespoon of fat**.



6. Finish & serve

Reheat **pork and sauce**, if necessary. Serve **noodles** in bowls, topped with **bok choy** and pork sauce. Mix well to combine all the flavors and coat the **noodles** in **sauce**. Enjoy!