



Pork Tenderloin with Chinese Five-Spice,

Sesame Snap Peas & Stir-Fried Udon



20-30min



2 Servings

Chinese five-spice has a long history in Chinese cuisine—long said to be a treat for your taste buds as well as the body. These five spices come together in perfect harmony for this recipe: sour, bitter, sweet, spicy, and salty. Tender pork tenderloin smothered in five-spice, served alongside sesame snap peas and stir-fried udon will have your taste buds singing.

What we send

- ¼ oz Chinese five-spice
- 10 oz pkg pork tenderloin
- 4 oz snap peas
- 1 oz fresh ginger
- garlic
- 1 oz scallions
- 7 oz udon noodles ¹
- 2 (½ oz) tamari soy sauce ⁶
- ¼ oz fresh cilantro
- ¼ oz mixed sesame seeds ¹¹

What you need

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

Tools

- medium pot
- medium ovenproof 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 940kcal, Fat 45g, Carbs 85g, Protein 51g



1. Marinate pork

Preheat oven to 450°F with a rack in the center. Bring a medium pot of **salted water** to a boil. In a medium bowl, combine **1½ teaspoons Chinese five-spice, 1 tablespoon oil, ¾ teaspoon salt, and a few grinds of pepper**. Pat **pork** dry, then transfer to bowl, turning to coat in spice rub. Set aside to marinate at room temperature until step 4.



2. Prep snap peas

Trim stem ends from **snap peas**, then thinly slice lengthwise. In a medium bowl, combine **1 tablespoon vinegar** and **2 tablespoons oil**. Season to taste with **salt** and **pepper**. Add snap peas and toss to coat; set aside until step 6. Finely chop **1 tablespoon peeled ginger** and **1 teaspoon garlic**. Trim **scallions**, then thinly slice.



3. Sear & roast pork

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **pork** and sear until browned on the bottom, 2-3 minutes. Flip pork, then transfer skillet to center oven rack. Roast until pork is firm to the touch, slightly pink, and reaches 145°F internally, 8-10 minutes. Transfer pork to a cutting board, tent with foil, and let rest for at least 5 minutes.



4. Cook noodles & prep sauce

While **pork** roasts, add **udon noodles** to boiling water and cook, stirring occasionally to prevent sticking, until just tender, about 4 minutes. Drain noodles, rinse under **cold water**, and drain well again. In a small bowl, combine **all of the tamari, 2 tablespoons water, 1 tablespoon oil, 1 teaspoon vinegar, and ½ teaspoon sugar**, whisking until sugar dissolves.



5. Stir-fry udon noodles

Heat **1 tablespoon oil** in same pot over medium-high. Add **chopped ginger and garlic** and **half of the scallions**; cook, stirring, until fragrant, about 2 minutes. Add **noodles** and **sauce**; cook, stirring, until noodles are coated, about 30 seconds. Remove from heat, then season to taste with **salt** and **pepper**. Stir in remaining scallions.



6. Finish & serve

Coarsely chop **cilantro leaves and stems**. Add cilantro and **sesame seeds** to **snap peas**, stirring to combine. Season to taste with **salt** and **pepper**. Thinly slice **pork**. Serve **pork and any resting juices** over **stir-fried udon** with **sesame snap peas** alongside. Enjoy!