



20-Min: Pork Yakisoba

with Shredded Veggies & Fresh Ginger



ca. 20min



2 Servings

We have a few tricks up our sleeves for getting a tasty dinner on the table in a flash. We combine quick-cooking pork cutlets with tender chuka soba noodles and a shredded broccoli blend. A sweet stir-fry sauce carmelizes in the hot pan, creating a sticky-savory glaze on the noodles. We top it off with scallions and sesame seeds—your taste buds won't believe this came together in 20 minutes.

What we send

- 1 oz scallions
- garlic
- 1 oz fresh ginger
- 12 oz pkg pork cutlets
- 6 oz chuka soba noodles ¹
- 12 oz broccoli coleslaw blend
- 2 (1.8 oz) stir-fry sauce ^{1,6}
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

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

Tools

- large saucepan
- medium nonstick 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 800kcal, Fat 25g, Carbs 93g, Protein 45g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Trim **scallions**, then thinly slice. Finely chop **2 teaspoons garlic**. Peel and finely chop **half of the ginger**. Pat **pork cutlets** dry, then stack, 2 at a time, and cut into ¼-inch wide slices. Season pork all over with **salt** and **pepper**.



4. Make sauce

Meanwhile, in a small bowl, whisk to combine **all of the stir fry sauce**, **chopped garlic and ginger**, **1 tablespoon ketchup**, **2 teaspoons oil**, **1 teaspoon vinegar**, and **¼ teaspoon sugar**.



2. Boil chuka soba noodles

Add **chuka soba noodles** to saucepan with boiling **salted water**. Cook, stirring frequently with a fork to prevent clumping, until noodles are just tender, 3-5 minutes. Drain, rinse under cold running water, then drain noodles again.



5. Finish yakisoba

To skillet with **broccoli slaw**, return **pork** along with **noodles**, and **half of the scallions**. Pour **sauce** over and toss to coat. Cook over medium-high heat, tossing occasionally and pressing down with a spatula to caramelize sauce, until warmed through and sticky in spots, 2-3 minutes.



3. Cook pork & veggies

Heat **1 tablespoon oil** in a medium nonstick skillet over high until shimmering. Add **pork** and cook, stirring once or twice, until browned all over and cooked through, 3-5 minutes. Transfer to a plate. Add **broccoli slaw** to same skillet and cook, stirring occasionally, until softened and browned in spots, 4-6 minutes.



6. Finish & serve

Serve **pork, noodles, and veggies** in bowls topped with **sesame seeds** and **remaining scallions**. Enjoy!