

INGREDIENTS

2 PERSON | 4 PERSON



Scallions



2 oz | 4 oz Umami Ginger Sauce Contains: Soy, Wheat



1 tsp | 2 tsp Garlic Powder



Lime

1 oz | 2 oz Sweet Thai Chili Sauce Contains: Soy



Hoisin Sauce Contains: Soy, Wheat



4 oz | 8 oz Shelled Edamame Contains: Soy



10 oz | 20 oz

Ground Pork**

2 TBSP | 4 TBSP Soy Sauce Contains: Soy, Wheat



12 ml | 24 ml Ponzu Sauce Contains: Fish, Soy, Wheat



6 oz | 12 oz Ramen Noodles Contains: Wheat



½ oz | 1 oz Peanuts **Contains: Peanuts**

** In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.

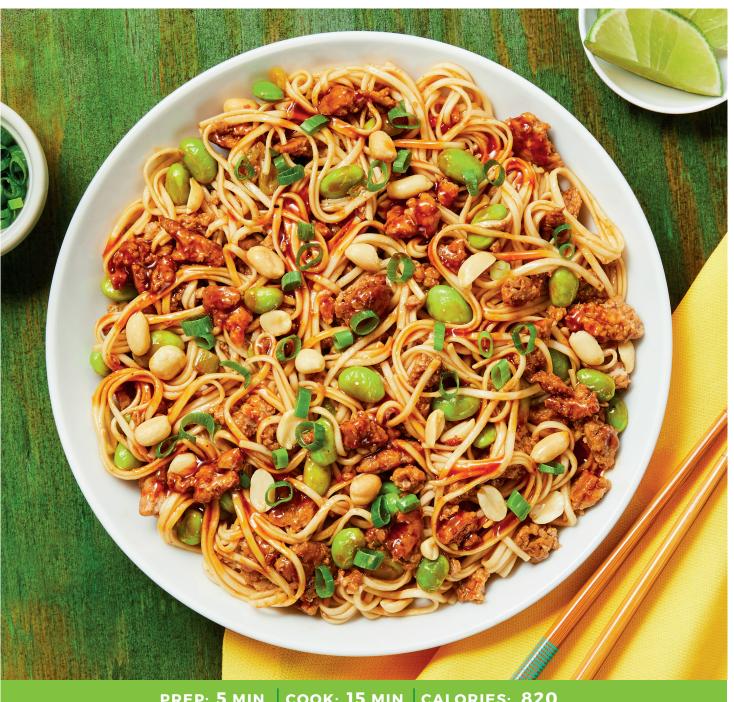
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UMAMI GINGER SAUCE

This sweet and savory soy-scallion and miso-based sauce adds a mild ginger zing to noodles.

CHILI GINGER PORK NOODLES

with Edamame & Peanuts



COOK: 15 MIN | CALORIES: 820 PREP: 5 MIN



PRO MOVE

For an elegant presentation, try thinly slicing the scallion greens on a diagonal. Those long, slender ovals will give your finished dish some restaurant-style flair.

BUST OUT

- Medium pot
- Large pan
- · Small bowl
- Whisk
- Strainer
- Kosher salt
- Cooking oil (1 tsp | 1 tsp)

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* Ground Pork is fully cooked when internal temperature reaches 160°.



- Bring a medium pot of salted water to a boil. Wash and dry produce.
- Quarter lime. Trim and thinly slice scallions, separating whites from greens.



- Meanwhile, once water is boiling, add 3/4 of the noodles to pot (save the rest for another use). Cook, stirring occasionally, until tender, 1-2 minutes.
- Drain and rinse thoroughly under cold water, 30 seconds.



- Heat a drizzle of oil in a large pan over medium-high heat. Add **pork*** and press into an even layer using a spatula. Cook, undisturbed, until browned on bottom. 2-3 minutes.
- While pork cooks, in a small bowl, whisk together **ginger** sauce, chili sauce, hoisin, and juice from half the lime (whole lime for 4 servings).
- Add scallion whites and garlic powder to pan with pork. Cook, breaking up meat into pieces, until fragrant, 1 minute.
- Add edamame, soy sauce, and ponzu; cook until liquid has absorbed and pork is cooked through, 1-2 minutes.
- Stir in 1/4 of the chili-ginger sauce. Remove from heat; cover to keep warm.



4 FINISH & SERVE

- Add drained **noodles** to pan with **pork mixture**. Pour remaining chili-ginger sauce over noodles; toss until thoroughly coated and combined.
- Divide noodles between bowls. Top with scallion greens and **peanuts**. Serve with any **remaining lime wedges** on the side.