

Hoisin-Glazed Roast Pork

with Stir-Fried Peanut Noodles

Two sauces give this meal its classic Asian flavors. First, we're glazing hearty roast pork with hoisin sauce, a citrusy, sweet ingredient used throughout Chinese cooking. Second, on the side, we're dressing fresh wonton noodles with a lime-infused peanut sauce, spiced with a dash of sambal oelek—a Southeast Asian condiment made from red chile peppers. With ginger, scallion, carrots and cabbage, this peanut noodle stir-fry is delicious enough to steal the show.



Ingredients

- 1 Pork Roast
- $\frac{3}{4}$ Pound Fresh Wonton Noodles
- 2 Carrots
- 1 Scallion
- 1 Lime
- $\frac{3}{4}$ Pound Napa Cabbage

Knick Knacks

- 2 Teaspoons Sambal Oelek
- $1\frac{1}{2}$ Tablespoons Peanut Butter
- 1 1-Inch Piece Ginger
- $\frac{1}{3}$ Cup Hoisin Sauce
- $\frac{1}{4}$ Cup Soy Sauce

Makes 4 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 35 to 45 min



1



Sear & roast the pork:

Preheat the oven to 450°F. Line a sheet pan with aluminum foil. Pat the **pork** dry with paper towels; season with salt and pepper on all sides. In a large, high-sided pan, heat 1 tablespoon of oil on medium-high until hot. Add the seasoned pork and cook, turning occasionally, 8 to 10 minutes, or until browned on all sides. Turn off the heat and transfer to the prepared sheet pan, leaving any browned bits (or fond) in the pan on the stove. Evenly top the seared pork with **half the hoisin sauce** and roast 26 to 28 minutes, or until cooked through. (An instant-read thermometer should register 145°F.) Remove from the oven and transfer to a cutting board. Let rest for at least 5 minutes.

2



Prepare the ingredients:

While the pork roasts, wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Quarter the lime. Peel and mince the ginger. Cut off and discard the root end of the scallion; thinly slice the white bottom and cut the green top into ½-inch pieces. Cut out and discard the cabbage core; thinly slice the leaves. Peel the carrots and cut into matchsticks.

3



Make the peanut sauce:

While the pork continues to roast, in a bowl, whisk together the **soy sauce, peanut butter, the juice of all 4 lime wedges and as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste.

4



Cook the noodles:

While the pork continues to roast, using your hands, carefully separate the **noodles**; add to the pot of boiling water and cook 2 to 4 minutes, or until tender. Drain thoroughly and set aside in a warm place.

5



Cook the vegetables:

While the noodles cook, add 1 tablespoon of oil to the pan of reserved fond and heat on medium-high until hot. Add the **ginger and white bottom of the scallion**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and fragrant. Add the **cabbage and carrots**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the cabbage has wilted.

6



Finish the noodles & serve your dish:

Add the **cooked noodles, peanut sauce and ¼ cup of water** to the pan of vegetables. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined. Remove from heat and season with salt and pepper to taste. Transfer to a serving dish. Find the lines of muscle (or grain) of the **rested pork**; thinly slice against the grain. Transfer to a serving dish. Serve with the **remaining hoisin sauce** on the side. Garnish with the **green top of the scallion**. Enjoy!