

Roasted Pork & Soba Noodles

with Sweet Chili-Glazed Vegetables

PREP TIME: 10 minutes

COOK TIME: 35-45 minutes

SERVINGS: 4

In this recipe, seasonal squash teams up with gai lan (also known as Chinese broccoli) to make a delectable accompaniment to our roasted pork. (Depending on what's best near you, you may receive yellow squash, green zucchini, or grey zucchini.) We're glazing the vegetables with sweet chili sauce to balance their refreshing flavors—then tossing them with soba noodles, which elevate the dish with their deliciously toothsome texture.



BLUE APRON WINE PAIRING:

Jon E Vino St. Laurent, 2015

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Ingredients



1
PORK ROAST



6 oz
SOBA NOODLES



1
SUMMER SQUASH



1 bunch
GAI LAN

KNICK KNACKS:



3 Tbsp
ROASTED
PEANUTS



1 1-inch piece
GINGER



1/4 cup
PONZU SAUCE

Did You Know?
Ponzu sauce is a Japanese soy-based condiment flavored with yuzu, an aromatic citrus.



3 Tbsp
SWEET CHILI
SAUCE



1 Tbsp
RICE VINEGAR



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1 Sear & roast the pork:

- ☐ Remove the **pork** from the refrigerator to bring to room temperature.
- ☐ Preheat the oven to 450°F.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ 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 (or pot), heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned pork and cook, turning occasionally, 6 to 8 minutes, or until browned on all sides.
- ☐ Leaving any browned bits (or fond) in the pan on the stove, transfer to the prepared sheet pan. Roast 26 to 28 minutes, or until the pork is cooked through. (An instant-read thermometer should register 145°F.) Remove from the oven. Transfer the roasted pork to a cutting board and let rest for at least 5 minutes.

2 Prepare the ingredients:

- ☐ While the pork sears, wash and dry the fresh produce.
- ☐ Halve the squash lengthwise; cut crosswise into 1/2-inch-thick pieces.
- ☐ Peel and finely chop the ginger.
- ☐ Cut off and discard the bottom inch of the gai lan stems; roughly chop.

3 Start the vegetables:

- ☐ Once the pork has roasted for about 15 minutes, heat the pan of reserved fond on medium-high until hot. (If the pan seems dry, add 1 teaspoon of olive oil.)
- ☐ Add the **squash** and **ginger**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- ☐ Add the **gai lan**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until the leaves have wilted.

4 Finish the vegetables:

- ☐ Add the **sweet chili sauce** and **vinegar** to the pan; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until the vegetables are coated. Turn off the heat; season with salt and pepper to taste.

5 Cook & finish the noodles:

- ☐ While the pork continues to roast, add the **noodles** to the pot of boiling water. Cook, stirring occasionally, 2 to 4 minutes, or until tender.
- ☐ Reserving **1 cup of the noodle cooking water**, drain thoroughly and transfer to the pan of **finished vegetables**.
- ☐ Add the **ponzu sauce** and **half the reserved noodle cooking water**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining noodle cooking water to achieve your desired consistency.)
- ☐ Turn off the heat; season with salt and pepper to taste. Transfer to a serving dish.

6 Slice the pork & serve your dish:

- ☐ Find the lines of muscle (or grain) on the **rested pork**; thinly slice crosswise against the grain.
- ☐ Transfer to the serving dish of **finished noodles**. Garnish with the **peanuts**. Drizzle with olive oil. Enjoy!