

# Pork & Snap Pea Ramen

with Marinated Cucumber

**PREP TIME:** 10 minutes

**COOK TIME:** 15-25 minutes

**SERVINGS:** 2

“Tsukemen,” or “dipping ramen,” is a style in which noodles are dipped in a separate, more concentrated sauce rather than served in a typical broth. Here, we’re making a tsukemen-style sauce with sweet miso, hot chile paste, and citrusy ponzu, then tossing it right in with fresh noodles, enoki mushrooms, and ground pork. Sautéed sugar snap peas lend the dish plenty of seasonal flavor and a bit of crunch—accented by a topping of vinegar-marinated cucumber.



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## Ingredients



10 oz  
GROUND PORK



1/2 lb  
FRESH RAMEN  
NOODLES



3 1/2 oz  
ENOKI  
MUSHROOMS



4 oz  
SUGAR SNAP PEAS



1  
PERSIAN  
CUCUMBER

## KNICK KNACKS:



2 Tbsp  
SWEET WHITE  
MISO PASTE



1 1-inch piece  
GINGER



1 Tbsp  
WHITE WINE  
VINEGAR



2 tsp  
GOCHUJANG



1 Tbsp  
PONZU SAUCE



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### 1 Prepare the ingredients & marinate the cucumber:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and finely chop the ginger.
- ☐ Cut off and discard the root ends of the mushrooms; gently pull apart to separate.
- ☐ Snap off and discard the stem end of each snap pea; pull off and discard the tough string that runs the length of the pod.
- ☐ Thinly slice the cucumber into rounds; place in a bowl with the **vinegar**. Drizzle with olive oil and season with pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



### 2 Make the sauce:

- ☐ While the cucumber marinates, in a bowl, whisk together the **miso paste**, **ponzu sauce**, **1 tablespoon of warm water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper to taste.

### 3 Cook the pork:

- ☐ While the cucumber continues to marinate, in a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the **ginger**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **ground pork** (removing and discarding the paper lining from the bottom); season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 4 to 6 minutes, or until browned and cooked through.
- ☐ Leaving any drippings in the pan, transfer to a plate. Carefully drain off and discard the drippings from the pan. Wipe out the pan.



### 4 Cook the mushrooms & snap peas:

- ☐ Add a drizzle of olive oil to the same pan and heat on medium-high until hot. Add the **mushrooms**; cook, stirring occasionally, 1 to 2 minutes, or until lightly browned. Add the **cooked pork** and **snap peas**; season with salt and pepper. Cook, stirring frequently, 2 to 4 minutes, or until the snap peas are bright green and slightly softened. Turn off the heat.

### 5 Cook the noodles:

- ☐ While the mushrooms and snap peas cook, to the pot of boiling water, add the **noodles**, stirring gently to separate. Cook 2 to 3 minutes, or until tender. Reserving **1 cup of the noodle cooking water**, drain thoroughly and rinse under warm water to prevent sticking.



### 6 Finish & plate your dish:

- ☐ To the pan of **cooked pork**, **mushrooms**, and **snap peas**, add the **cooked noodles**, **sauce**, and **half the reserved noodle cooking water**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until thoroughly coated. (If the sauce seems dry, gradually add the remaining noodle cooking water to achieve your desired consistency.) Season with salt and pepper to taste.
- ☐ Divide the finished noodles between 2 dishes. Top with the **marinated cucumber** (including any marinating liquid). Enjoy!