

Sichuan-Style Pork Noodles

with Bird's Eye Chile

🕒 20-30 MINS | 2 SERVINGS

The easy sauce for this dish combines the flavors of nutty tahini, fragrant cumin, and tingly Sichuan peppercorn. We're using it to coat fresh ramen noodles and crisp snow peas—quickly cooked in the same pot, then brought together in a pan with tender pork and a fiery bird's eye chile.

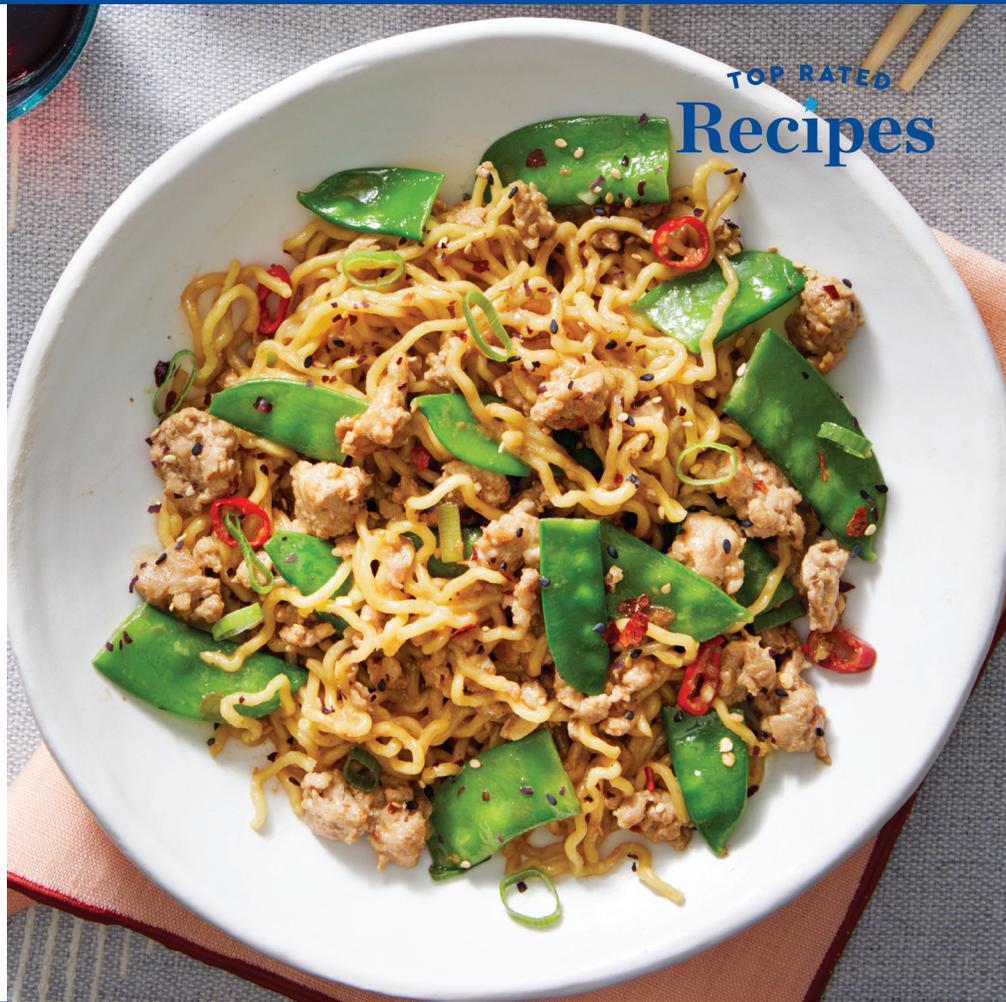


MATCH YOUR BLUE APRON WINE



Fruity & Savory

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
GROUND PORK



4 oz
SNOW PEAS



2 Tbsps
TAHINI



2 cloves
GARLIC



1
BIRD'S EYE CHILE
PEPPER



1 tsp
BLACK & WHITE
SESAME SEEDS



1/2 lb
FRESH RAMEN
NOODLES*



2
SCALLIONS



3 Tbsps
CUMIN & SICHUAN
PEPPERCORN
SAUCE



1 Tbsp
SESAME OIL



3 Tbsps
SOY GLAZE

*previously frozen



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 Prepare the ingredients:

- Fill a medium pot $\frac{3}{4}$ of the way up with water; add a **big pinch of salt**. Cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **snow peas** crosswise.
- Cut off and discard the stem of the **pepper**; thinly slice crosswise (for a milder dish, remove and discard the ribs and seeds). Thoroughly wash your hands immediately after handling.



2 Make the sauce:

- In a bowl, stir together the **cumin-Sichuan sauce, tahini, soy glaze, sesame oil**, and $\frac{3}{4}$ **cup of water** until thoroughly combined.



3 Cook the pork:

- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 6 minutes, or until browned.
- Add the **chopped garlic, sliced white bottoms of the scallions**, and **as much of the sliced pepper as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 2 to 3 minutes, or until the pork is cooked through.
- Turn off the heat.



4 Cook the noodles & peas:

- Meanwhile, to the pot of boiling water, add the **noodles** (stirring gently to separate) and **halved peas**. Cook, stirring occasionally, 2 to 3 minutes, or until the noodles are tender and the peas are bright green.
- Drain thoroughly and rinse under cold water 30 seconds to 1 minute to prevent sticking.



5 Finish the noodles & serve your dish:

- To the pan of **cooked pork**, add the **sauce** (carefully, as the liquid may splatter) and **cooked noodles and peas**. Cook on medium-high, stirring frequently and scraping up any browned bits (or fond), 2 to 3 minutes, or until thoroughly combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** garnished with the **sesame seeds** and **sliced green tops of the scallions**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)* Calories: 900, Total Carbohydrates: 91g, Dietary Fiber: 5g, Added Sugar: 13g, Total Fat: 42g, Saturated Fat: 9g, Protein: 42g, Sodium: 1800mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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