

Yellow Curry Pork Noodles

with Cabbage & Peanuts

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



Ingredients



10 oz Ground Pork



2 cloves Garlic



1 Tbsp Soy Sauce



3 Tbsps Roasted Peanuts



6 oz Fresh Wonton Noodles¹



1 Tbsp Yellow Curry Paste



2 Tbsps Rice Vinegar



½ lb Red Cabbage



1 Tbsp Light Brown Sugar



½ oz Dried Shiitake Mushrooms



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

1. Previously frozen

1 Prepare the ingredients & make the sauce

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Place the **mushrooms** in a medium bowl. Add **1 cup of hot water**. Set aside to rehydrate at least 10 minutes.
- Wash and dry the **cabbage**; cut out and discard the core, then thinly slice the leaves.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **peanuts**.
- In a bowl, whisk together the **curry paste, sugar, soy sauce, and vinegar**.



2 Start the pork

- Reserving $\frac{1}{4}$ cup of the **mushroom water**, drain the **rehydrated mushrooms**. Transfer to a cutting board and roughly chop.
- In a medium pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **pork**. Cook, without stirring, 3 to 5 minutes, or until lightly browned; season with salt and pepper. Continue to cook, stirring frequently and breaking the meat apart with a spoon, 2 to 3 minutes, or until browned.



3 Cook the vegetables & pork

- To the pan, add the **sliced cabbage, chopped garlic, and chopped mushrooms**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the vegetables are softened and the pork is cooked through.
- Turn off the heat.



4 Cook the noodles

- Meanwhile, add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 4 minutes, or until tender. Turn off the heat.
- Drain thoroughly and rinse under warm water 30 seconds to 1 minute to prevent sticking.



5 Finish the noodles & serve your dish

- To the pan of **cooked vegetables and pork**, add the **cooked noodles, sauce, and reserved mushroom water**. Cook on medium-high, stirring occasionally, 1 to 2 minutes, or until thoroughly combined and coated.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** garnished with the **chopped peanuts**. Enjoy!

