

# One-Pan Spicy Pork Udon

with Carrots, Spinach & Sesame Seeds

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**  
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## Ingredients



10 oz Ground Pork



2 cloves Garlic



2 tsp Gochujang



1 Tbsp Sesame Oil



½ lb Fresh Udon Noodles<sup>1</sup>



3 oz Baby Spinach



2 Tbsps Black Bean Sauce



1 tsp Black & White Sesame Seeds



6 oz Carrots



2 Tbsps Soy Glaze



1 Tbsp Sherry Vinegar



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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<sup>1</sup>. previously frozen





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the sauce

- Remove the **noodles** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- In a medium bowl, whisk together the **black bean sauce, soy glaze, sesame oil, vinegar, ½ cup of water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



This recipe was designed for easier cleanup—no extra prep bowls needed!

## 2 Brown the pork

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **pork**. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Season with salt and pepper. Continue to cook, stirring frequently and breaking the meat apart with a spoon, 1 to 2 minutes, or until browned.



## 3 Add the carrots & garlic

- Add the **sliced carrots** and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the carrots are softened and the pork is cooked through.



## 4 Finish & serve your dish

- Meanwhile, using your hands, carefully separate the **noodles**.
- To the pan of **cooked pork and carrots**, add the **noodles, spinach, and sauce** (carefully, as the liquid may splatter). Season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the spinach is wilted and the noodles are coated and heated through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** garnished with the **sesame seeds**. Enjoy!

