

Spicy Pork Lo Mein

with Carrots, Spinach & Sesame Seeds

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



Ingredients



10 oz Ground Pork



2 cloves Garlic



2 tsps Gochujang



1 Tbsp Sesame Oil



½ lb Fresh Lo Mein Noodles¹



3 oz Baby Spinach



2 Tbsps Hoisin 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

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹. previously frozen



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the sauce

- Fill a medium pot $\frac{3}{4}$ of the way up with water; cover and heat to boiling on high.
- 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 bowl, whisk together the **hoisin sauce, soy glaze, sesame oil, vinegar, $\frac{1}{2}$ cup of water, and as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



2 Brown the pork

- In a large pan (nonstick, if you have one), heat a drizzle 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 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.



4 Add the carrots & garlic

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



5 Finish & serve your dish

- To the pan, add the **cooked 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.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** garnished with the **sesame seeds**. Enjoy!

