

Pork Udon Noodles

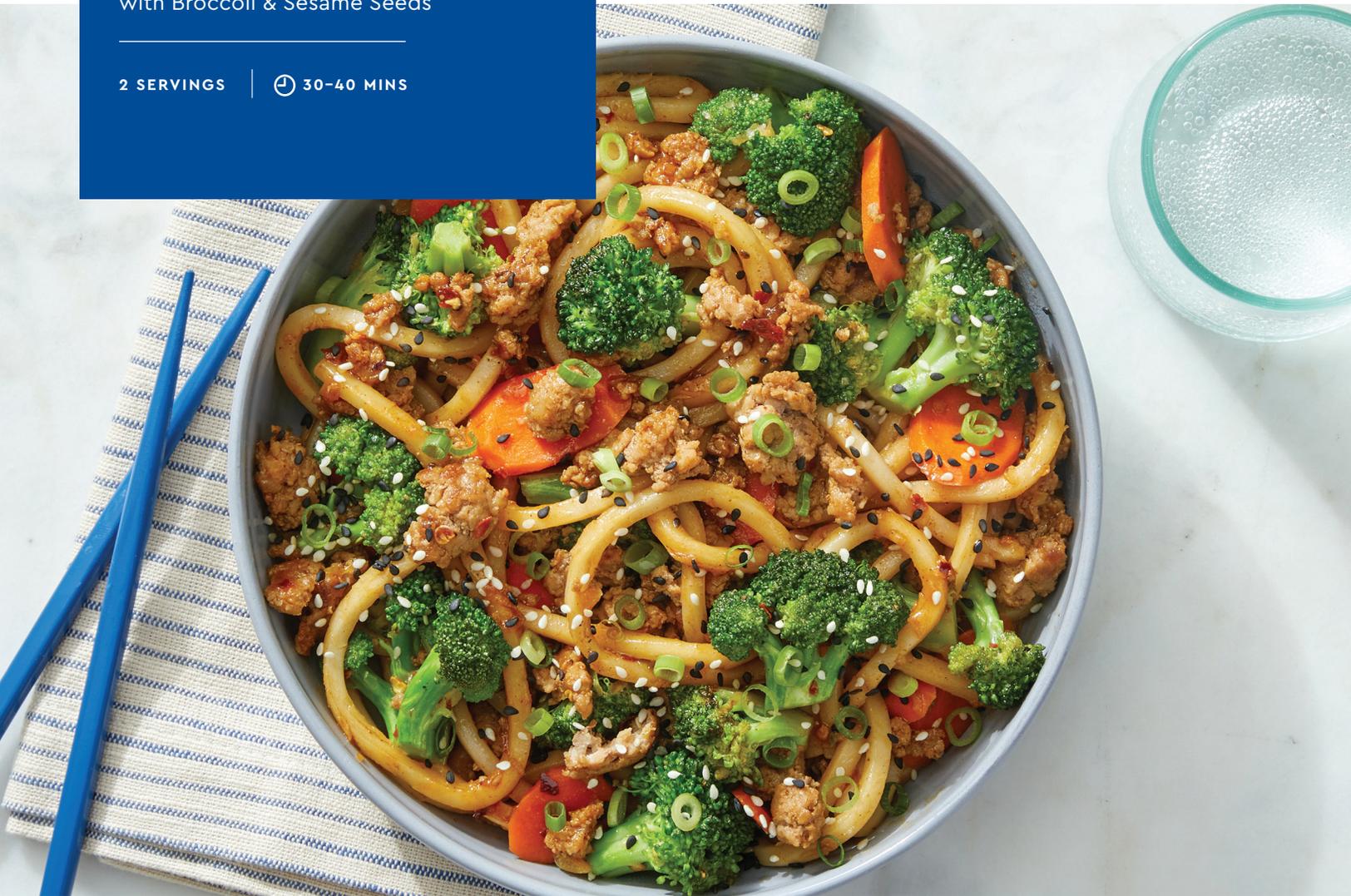
with Broccoli & Sesame Seeds

2 SERVINGS

🕒 30-40 MINS

 **Blue Apron**

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Ingredients*



10 oz Ground Pork



½ lb Fresh Udon Noodles¹



2 cloves Garlic



6 oz Carrots



½ lb Broccoli Florets



2 Scallions



3 Tbsps Soy Glaze



3 Tbsps Savory Black Bean-Chile Sauce



1 tsp Black & White Sesame Seeds



¼ tsp Crushed Red Pepper Flakes



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

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¹ previously frozen

*Ingredients may be replaced and quantities may vary.



"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** and thinly slice on an angle.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Peel and roughly chop **2 cloves of garlic**.
- In a separate bowl, whisk together the **black bean-chile sauce**, **soy glaze**, and **¼ cup of water**.



2 Cook 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**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl; cover with foil to keep warm.



3 Cook the vegetables

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **broccoli florets** and **sliced carrots** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add **¼ cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the vegetables are slightly softened and the water has cooked off.
- Add the **sliced white bottoms of the scallions**, **chopped garlic**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 1 to 2 minutes, or until combined.



4 Finish the noodles & serve your dish

- Using your hands, carefully separate the **noodles**.
- To the pan of **cooked vegetables**, add the **noodles**, **cooked pork**, and **sauce**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until thoroughly combined and the noodles are heated through.
- 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!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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