

Ingredients*



18 oz Ground Pork



5 oz Baby Spinach



¹∕₃ cup Soy Glaze



1 tsp Black & White Sesame Seeds



3/4 lb Fresh Wonton Noodles¹



¹/₃ cup East Asian-Style Sautéed Aromatics



¹⁄₃ cup Savory Black Bean-Chile Sauce



¾ lb Carrots



1 Lime



1 Tbsp Sesame Oil



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

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^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

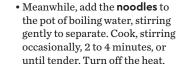
Prepare the ingredients & make the sauce

- Fill a large pot 3/4 of the way up with water. Cover and heat to boiling on high.
- · Wash and dry the fresh produce.
- Peel the carrots; thinly slice on an angle.
- Halve the lime crosswise; squeeze the juice into a bowl.
- In a bowl, whisk together the soy glaze, sesame oil, black bean-chile sauce, and 1/4 cup of warm water.



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

• Drain thoroughly and return to the pot.



4 Cook the pork & carrots

• To the pan of browned pork, add the sliced carrots and sautéed aromatics (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the carrots are softened and the pork is cooked through.



5 Finish the noodles & serve your dish

- To the pot of cooked noodles, add the cooked pork and carrots, spinach, and sauce. Cook, stirring occasionally, 2 to 3 minutes, or until thoroughly combined and the spinach is wilted.
- Turn off the heat. Stir in the lime juice. Taste, then season with salt and pepper if desired.
- Serve the finished noodles garnished with the sesame seeds. Enjoy!

