

# Pork & Wonton Noodles

with Carrots, Spinach & Sesame Seeds

4 SERVINGS


⌚ 20-30 MINS

 **Blue Apron**  
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## 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 Noodles<sup>1</sup>

 1/3 cup East Asian-Style Sautéed Aromatics

 1/3 cup Savory Black Bean-Chile Sauce

 3/4 lb Carrots

 1 Lime

 1 Tbsp Sesame Oil

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

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<sup>1</sup> previously frozen

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the sauce

- Fill a large 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**; 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  $\frac{1}{4}$  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

- 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 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!

