

# Pork & Ramen Noodles

with Carrots & Peppers

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**  
blueapron.com



## Ingredients\*

Customized ingredients



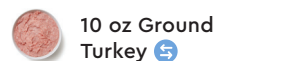
10 oz Ground Pork 


SWAPPED FOR:



10 oz Ground Beef 

or



10 oz Ground Turkey 



1 tsp Black & White Sesame Seeds



½ lb Fresh Ramen Noodles<sup>1</sup>



6 oz Carrots



2 Tbsps Soy Glaze



1 Tbsp Sesame Oil



1 Bell Pepper



2 Scallions



2 tsps Gochujang



1 Tbsp Rice 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

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Peel the **carrots**; thinly slice on an angle.
- In a bowl, combine the **soy glaze**, **vinegar**, **sesame oil**,  $\frac{1}{4}$  cup of warm **water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Whisk to combine.



## 2 Cook the noodles

- Add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 3 minutes, or until tender. Turn off the heat.
- Drain thoroughly and rinse under warm water 30 seconds to 1 minute to prevent sticking.



## 3 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, 2 to 3 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 lightly browned.



## ↩ CUSTOMIZED STEP 3

*If you chose Ground Beef*

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef**. Cook, without stirring, 2 to 3 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 lightly browned.
- Carefully drain off and discard any excess oil.

## Customized Step 3 continued:

*If you chose Ground Turkey*

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **turkey**. Cook, without stirring, 2 to 3 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 lightly browned.

## 4 Add the vegetables

- Add the **sliced white bottoms of the scallions**, **sliced pepper**, and **sliced carrots**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the vegetables are softened and the meat is cooked through.



## 5 Finish the noodles & serve your dish

- To the pan of **cooked pork and vegetables**, add the **cooked noodles and sauce** (carefully, as the liquid may splatter). Season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until combined 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** and **sliced green tops of the scallions**. Enjoy!



## ↩ CUSTOMIZED STEP 5

*If you chose Ground Beef*

- Finish the noodles and serve your dish as directed, using the pan of **cooked beef and vegetables** (instead of pork).

*If you chose Ground Turkey*

- Finish the noodles and serve your dish as directed, using the pan of **cooked turkey and vegetables** (instead of pork).