

Pork Lo Mein

with Vegetables & Sesame Seeds

2 SERVINGS

⌚ 20-30 MINS

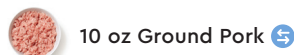
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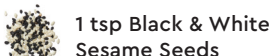
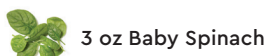
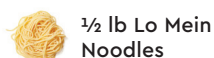
Ingredients*

Customized ingredients for vegetarian dish

OMITTED:



ADDED:



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*Ingredients may be replaced and quantities may vary.

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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.



CUSTOMIZED STEP 1 *If you chose Vegetarian*

- Prepare the ingredients and make the sauce as directed.
- Cut the **mushrooms** into bite-sized pieces.

ADDITIONAL STEP *If you chose Vegetarian*

- Carefully add the **eggs** to the pot of boiling water and cook 7 minutes for soft-boiled, or until your desired degree of doneness.
- Leaving the pot of water boiling, using a slotted spoon or tongs, transfer the cooked eggs to a strainer and rinse under cold water 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, carefully peel the cooked eggs. Halve lengthwise; season with salt and pepper.

2 Cook the noodles

- 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.



3 Cook the pork & carrots

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



CUSTOMIZED STEP 3 *If you chose Vegetarian*

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **mushroom pieces** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sliced carrots** and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.

4 Finish the noodles & 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!



CUSTOMIZED STEP 4 *If you chose Vegetarian*

- Finish the noodles and serve your dish as directed, topping with **seasoned eggs**.