



Pork Dan Dan Noodles

with Mustard Greens



30-40min



4 Servings

Dan dan noodles are a traditional Chinese Sichuan dish that we've adapted with fresh ramen, ground pork, and a super addictive tamari, mirin, and tahini sauce. If you know anything about Sichuan cuisine, you know it to be famously spicy. Not the case here! We use five spice powder for amazing flavor without the heat. Cook, relax, and enjoy!

What we send

- ground pork
- garlic
- mustard greens
- Chinese five spice
- fresh ginger
- mirin

What you need

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 909.0kcal, Fat 47.1g, Proteins 39.3g, Carbs 83.1g



1. Prep ingredients

Bring a large pot of water to a boil. Peel and finely chop **ginger** and **4 large cloves garlic**. Wash and drain **mustard greens** then trim and discard ends. Cut stems and leaves into 2-inch pieces. In a medium bowl, mix **pork** and **five spice**. In a small bowl, combine **tamari** and **mirin**.



4. Add aromatics

Add **ginger** and **garlic** and cook until fragrant, stirring, about 1 minute. Reduce heat to medium-high and stir in **tamari-mirin mixture**, scraping up any browned bits from bottom of the skillet. Stir in **tahini** and **¾ cup water**. Cook until reduced and just a little sauce remains, 4-5 minutes. Remove from heat.



2. Cook mustard greens

Heat **1 tablespoon oil** in a large skillet over high. Add **mustard greens**, season with **salt**, and stir-fry until wilted, about 2 minutes. Transfer to a plate.



5. Cook ramen

Add **ramen noodles** to boiling water and cook until tender but still chewy, 2-3 minutes. Drain, rinse with cool water, drain well again.



3. Crisp pork

Add **3 tablespoons oil** to the same skillet over high heat. Add **seasoned pork** in one layer and cook, breaking up pieces with a wooden spoon, until crispy and brown, 5-7 minutes. Drain **all but 2 tablespoons fat** from the pan, leaving pork in the skillet.



6. Finish & serve

Reheat **pork and sauce** if necessary. Serve **ramen noodles** in bowls topped with **mustard greens** and **pork sauce**. Mix well to combine all the flavors and coat the noodles in sauce. Enjoy!