



Savory Pork Noodle Soup

with Cabbage & Spicy Rayu Sauce



20-30min



2 Servings

Rayu is a sweet and spicy chili oil used in Japanese-style Chinese cooking. It's stirred into this delicate pork and cabbage soup to add a subtle, garlicky kick. For the heat, we use one of our all-time favorite condiments in the rayu sauce: a Korean chili paste called gochujang. Tender udon noodles float in a broth that is flavored with ginger. Cook, relax, and enjoy!

What we send

- toasted sesame seeds
- garlic
- scallions
- ground pork
- turkey broth concentrate
- fresh ginger
- shredded cabbage blend
- fresh cilantro

What you need

- kosher salt & ground pepper
- sugar

Tools

- colander
- large saucepan
- medium saucepan
- small saucepan

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

Calories 936kcal, Fat 63g, Carbs 66g, Proteins 30g



1. Prep ingredients

Bring a medium saucepan of water to a boil. Peel and very thinly slice **4 large garlic cloves**. Peel and thinly slice **ginger**; stack slices, then cut into very thin matchsticks. Trim ends from **scallions**, then thinly slice, reserving 1-2 tablespoons dark greens for step 6. Pick **cilantro leaves** from **stems**; finely chop stems, keep leaves whole.



4. Make rayu sauce

Meanwhile, in a small heatproof bowl, combine **gochujang** with **2 tablespoons water** and **1½ teaspoons sugar**. Stir in **sesame seeds**. Heat **¼ cup oil** in a small saucepan over medium-high. Add **remaining garlic and ginger** and cook, stirring constantly, until golden, 4-5 minutes. Immediately pour into bowl with gochujang and stir (oil will stay separate).



2. Brown pork

Heat **1 teaspoon oil** in a large saucepan over medium-high. Add **pork**, **remaining scallions**, and **¼ of each of the ginger and garlic**. Season with **1½ teaspoons salt** and **several grinds of pepper**. Cook, stirring occasionally, until browned, 4-5 minutes.



5. Boil noodles

Add **half of the udon noodles** (save rest for own use) to medium saucepan of boiling water, cook until al dente, about 7 minutes. Drain well and rinse with lukewarm water.



3. Make soup

Add **cabbage** and cook, stirring frequently, until wilted, 4-5 minutes. Add **3 cups water**, **all of the turkey broth concentrate**, and **cilantro stems**, and bring to a boil. Reduce heat to low, cover, and simmer until flavorful, about 15 minutes. Season to taste with **salt** and **pepper**.



6. Finish soup & serve

Divide **noodles** between bowls. Ladle **soup** over, garnish with **cilantro leaves** and **reserved scallion greens**, and serve with **rayu sauce** for drizzling on top. Enjoy!