

# SPICY PORK DAN DAN NOODLE RAMEN

with Charred Cabbage, Szechuan Spices & Sesame Seeds



PREP: 5 MIN COOK: 20 MIN CALORIES: 690

6



# HELLO

### SZECHUAN PASTE

Fiery heat, a hint of sweetness, and taste-bud-tingling flavor

### **TWO IN ONE**

Why separate the scallion whites from the greens? The whites are better suited for cooking, while the greens make for a bright and crisp topping.

### BUST OUT

- Large pot
   Strainer
- Medium pot
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

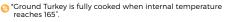
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\*Ground Pork is fully cooked when internal temperature reaches 160  $^\circ\!.$ 

\*Ground Beef is fully cooked when internal temperature reaches 160°.





# **1 PREP & CHAR CABBAGE**

- Bring a large pot of salted water to a boil. Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.
- Heat a **drizzle of oil** in a medium pot over high heat. Add **coleslaw mix** and cook, stirring constantly, until lightly charred, 1-2 minutes. Transfer to a plate.



### 2 COOK PORK & START BROTH

- Heat a **drizzle of oil** in pot used for cabbage over medium-high heat. Add **scallion whites** and **garlic**; cook, stirring occasionally, until fragrant, 20-30 seconds.
- Add **pork\***, **half the sesame seeds**, and **¼ tsp salt** (½ tsp **for 4 servings**); cook, breaking up meat into pieces, until browned and cooked through, 5-7 minutes.
- Swap in **beef**\* or **turkey**\* for pork; cook until browned
  and cooked through, 4-6 minutes.



# **3 FINISH BROTH**

- Once pork is done, add Szechuan paste and peanut butter; cook, stirring occasionally, until lightly browned and combined, 1-2 minutes.
- Stir in pork ramen stock concentrate, chicken stock concentrate, and 2½ cups water (4½ cups for 4 servings). Bring to a boil, then reduce heat to low. Cook, stirring occasionally, until slightly thickened, 2-4 minutes.
- Taste and season with **salt** and **pepper** if necessary.



### **4 COOK NOODLES & SERVE**

- Once **salted water** is boiling, add **half the noodles (all for 4 servings)** to pot. Cook until tender, 1-2 minutes.
- Drain noodles; rinse under cold water for 30 seconds.
- Divide noodles between large soup bowls. Pour **broth** over noodles and top with **charred cabbage**. Garnish with **scallion greens**, **remaining sesame seeds**, and **chili flakes** to taste. Serve.