



One-Pan Orange Ginger Sesame Pork Noodles

WITH GREEN BEANS

Meal Kit



Prep & Cook Time
25-35 MIN

Cook Within
5 DAYS

You Will Need
Olive Oil, Salt
Large Non-Stick Pan

Difficulty Level
EASY

Spice Level
SPICY

Ingredients

- 1 Tbsp. Cornstarch
- 20 oz. Cooked Spaghetti
- ½ tsp. Multicolor Sesame Seeds
- 1 tsp. Asian Garlic, Ginger & Chile Seasoning
- ½ tsp. Garlic Salt
- 8 oz. Orange Ginger Sesame Sauce
- 2 Green Onions
- 16 oz. Ground Pork
- 12 oz. Green Beans

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/37053

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**



1. Prepare the Ingredients

- Trim **green beans**, if necessary, and cut into 2" pieces.
- Trim and thinly slice **green onions**, keeping white and green portions separate.



2. Cook the Pork

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **ground pork, white portions of green onions, and Asian garlic, ginger & chile seasoning** (use less if spice-averse) to hot pan. Break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.



3. Add the Green Beans

- Add **green beans** to hot pan. Stir occasionally until slightly tender and bright green, 5-7 minutes.
- Stir in $\frac{1}{4}$ cup **water, cornstarch, garlic salt, and $\frac{1}{2}$ tsp. salt**. Cover and cook until green beans are tender, 3-4 minutes.



4. Add the Pasta

- Uncover and bring to a simmer.
- Once simmering, stir in **pasta and orange ginger sesame sauce** (to taste) until combined and pasta is heated through, 2-3 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **green portions of green onions and sesame seeds**. Bon appetit!