



In your box

- 2 Green Onions
- 5 oz. Lo Mein Noodles
- ½ fl. oz. Toasted Sesame Oil
- 8 oz. Green Beans
- ¼ oz. Cilantro
- 1 Red Fresno Chile
- 2 fl. oz. Teriyaki Glaze
- 1 Tbsp. Gochujang Red Pepper Paste
- 12 oz. Ground Pork

Customer Favorite

Korean Pork Noodle Bowl and green beans and Fresno chile

NUTRITION per serving—Calories: 812, Carbohydrates: 74g, Fat: 38g, Protein: 43g, Sodium: 1626mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
Nutritional information may vary if you selected chicken thighs as your protein

Prep & Cook Time
30-40 min.

Cook Within
5 days

Difficulty Level 
Easy

Spice Level 
Spicy



① You will need

Olive Oil, Salt

Medium Pot, Colander, Mixing Bowl, Large Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Bring a medium pot of **lightly salted water** to a boil
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions**



1

Cook the Noodles

- Once water is boiling, add **noodles** and cook until tender, 4-5 minutes.
- Drain noodles in a colander. Rinse with **cold water** and return to pot. Stir in **sesame oil** and set aside.



2

Prepare the Ingredients

- Trim ends off **green beans**. Cut on an angle into 2" pieces.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Stem and coarsely chop **cilantro**.
- Slice **red Fresno chile** into thin rounds. *Discard seeds if you prefer less spice. Wash hands and cutting board after working with Fresno chile.*
- Combine ½ cup **water**, **teriyaki glaze**, and half the **gochujang** in a mixing bowl. Taste, and add remaining gochujang if desired. Set aside.



3

Cook the Pork and Green Beans

- Place a large non-stick pan over high heat. Add 2 tsp. **olive oil**, **ground pork**, **green beans**, **white portions of green onions**, and a pinch of **salt** to very hot pan.
- Stir occasionally, breaking up meat, until green beans begin to char and no pink remains on pork, 7-9 minutes.
- *If using chicken thighs, pat thighs dry. Place pan over medium heat and add 2 tsp. olive oil. Add green beans and white portions of green onions to hot pan and stir occasionally, 2-4 minutes. Add chicken thighs and stir occasionally until chicken is lightly browned and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.*
- Transfer pork and green beans to a plate. Keep pan over high heat.



4

Char the Noodles

- Add **noodles** to very hot pan and cook undisturbed until slightly charred on one side, 2-3 minutes.



5

Finish the Noodles

- Add **pork**, **green beans**, and **teriyaki-gochujang mixture** to pan and stir to combine.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with **green portions of green onions**, **cilantro**, and **Fresno chile rounds** (to taste). Bon appétit!