

Yakisoba Noodle Stir Fry with Miso-Ginger Pork

With Fresh Vegetables and Crispy Wonton Strips

We wanted to rock the wok with this one pot wonder. Inspired by traditional Japanese stir-fry, we start with a flavorful rub of ginger, green onion, mirin and white miso to give our tender pork sirloin a zesty zing. We add colorful fresh veggies and toss it all with a sweet and savory ginger-teriyaki glaze. Topped with crispy wonton strips, each bit packs a crunchy punch. Take a wok on the wild side.

a Wok of Art!

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A note on dry-heat cooking

Classic stir-frying uses a dry-heat cooking method, where a moderate amount of oil is used in a well heated pan. The high heat quickly sears the meat, and seals in its juices resulting in extra flavor and tenderness.



1. SEAR PORK

Heat 1 tablespoon of oil in a wok or large skillet over medium-high heat for 1-2 minutes until hot. Add the **Miso-Ginger Rubbed Pork Sirloin Strips** to the skillet, and sear for 3 minutes undisturbed, until the bottom side of the pork begins to turn golden brown. Flip the pork and cook for another 1-2 minutes until all sides are golden brown and the pork is cooked through.



2. ADD VEGETABLES AND SAUCE

Add the package of **Fresh Stir Fry Vegetables** to the skillet with the pork and stir. Cook for around 3-4 minutes, stirring occasionally. Add the **Ginger-Teriyaki Stir Fry Glaze** to the same skillet and stir to coat the pork and vegetables.



3. ADD YAKISOBA NOODLES

Use your fingers to gently loosen the **Yakisoba Noodles** from each other. Reduce heat to low and add the noodles to the skillet. Toss them with the glazed pork and vegetables. Continue to heat on low until heated through, about 5 minutes.



4. FINISH, PLATE & DIG IN!

Top your finished stir fry with **Crispy Fried Wonton Strips**, as desired, and enjoy!



Enjoy!

*USDA recommends cooking pork to an internal temperature of 145°F

MEAL —KIT—

READY IN
30
MINUTES

WITH PRE-PREPARED INGREDIENTS

MISO-GINGER RUBBED
PORK SIRLOIN STRIPS



YAKISOBA
NOODLES



FRESH
STIR FRY
VEGETABLES



CRISPY FRIED
WONTON STRIPS



GINGER-TERIYAKI
STIR FRY GLAZE

WHAT YOU'LL NEED

Vegetable or Canola Oil
for cooking
Salt & Pepper to taste
Large Wok or Skillet
Tongs

