

# EASY NOODLES WITH PORK AND GREEN BEANS

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COOK TIME: 25mins

SERVES: 2

CALORIES: 855 kcal (PER SERVING)

## INGREDIENTS

150 g (5.3 oz) udon or rice noodles  
200 g (7 oz) ground pork  
200 g (7 oz) green beans, trimmed and cut into small pieces  
2 tbsp vegetable oil  
4 garlic cloves, minced  
4 scallions, sliced, more for serving  
1 tbsp grated ginger  
2 tbsp toasted peanuts  
2 eggs  
sesame seeds, for serving  
cilantro, for serving (optional)

### \*SAUCE

120 ml (1/2 cup) low sodium soy sauce  
60 ml (1/4 cup) mirin  
1 tsp brown sugar  
1 tbsp toasted sesame oil  
1 tsp each: black pepper, red chili flakes  
60 ml (1/4 cup) water

## DIRECTIONS

Combine the ingredients for the sauce in a small bowl.

Bring a large pot of water (without salt) to a boil, add green beans and cook for 3 minutes. Remove with a slotted spoon and run under cold water. Set aside.

In the same pot, cook the noodles according to the package instructions. Drain and run under cold water.

In the meantime, heat oil in a large pan over low heat. Add garlic and ginger, cook for 2 minutes or until fragrant. Add ground pork, break up the meat into small pieces with a wooden spoon, and cook over medium high heat until browned, 5 minutes. Add scallions, cook for 2 minutes. Stir in green beans and pour the sauce, cook for 5 minutes.

In the meantime, melt a little butter over low heat in a non-stick skillet and fry the eggs. Season with salt and pepper.

Add noodles to the pork and beans, toss until combined. Simmer for 1 minute. Sprinkle with toasted peanuts and serve. Divide noodles among bowls, top with a fried egg, scallions and sesame seeds. Enjoy!

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