



Lemongrass Pork

with Long Life Noodles in Sriracha
Chicken Broth

Long life noodles are extremely long Chinese egg noodles with a soft, chewy texture—a perfect contrast to the crispy pork in this dish. Eaten on New Year's and birthdays, the noodles are thought to signify longevity and bring about good fortune.

25-35 minutes

Serves 2 people

720 calories per serving

Plated.

✦ Ingredients

- 1 ounce lemongrass
- 1 clove garlic
- 6 ounces Chinese broccoli
- 2 scallions
- 1 lime
- 8 ounces chicken stock
- 4 packets soy sauce
- 10 ounces ground pork
- 8 ounces long life noodles
- 2 packets Sriracha hot sauce
- 1 packet agave
- 2 teaspoons sesame oil

🔪 You'll Need

- 5 cups water
- kosher salt
- black pepper
- 10" medium pan
- 8" medium pot with lid

💡 Recipe Tips

Be sure to read through the entire recipe before you begin cooking.

Gently bruising the lemongrass releases its flavor, making your pork more fragrant and delicious.

Cooking the pork over high heat for longer than usual caramelizes its fat. Continue cooking until the pork is crispy.

Sriracha is spicy, so use only as much as desired depending on your spice preference.

USDA recommends cooking pork to 160°F.

We're proud to send you pork raised without antibiotics.



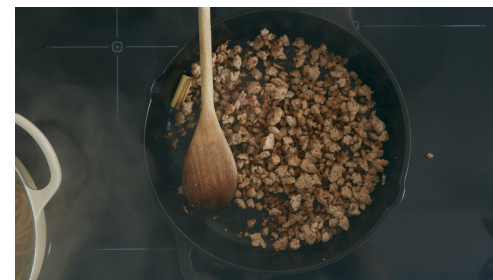
1. Prepare Ingredients

Peel outer layers of **lemongrass** and using the back of a knife, tap a few times to bruise (see Recipe Tip). Mince **garlic**. Rinse **Chinese broccoli** and cut crosswise into ½-inch pieces. Rinse **scallions**, trim and discard roots, and thinly slice. Quarter **lime**.



2. Boil Broth

Whisk together **chicken stock**, **soy sauce**, **garlic**, and **5 cups water** in a medium pot over medium heat and bring to a boil.



3. Crisp Pork

While broth boils, place a medium pan over medium-high heat. Pat pork dry with paper towel. When pan is just smoking, add **lemongrass** and **pork** and cook, breaking up with the back of a spoon, until browned and crisp, about 10 minutes. Using a slotted spoon, transfer to a medium bowl. Remove and discard lemongrass. Set aside.



4. Cook Long Life Noodles

While pork crisps, add **long life noodles** and **Chinese broccoli** to pot of boiling broth. Reduce heat to medium and cook until noodles are tender and Chinese broccoli is bright green, about 2 minutes. Remove pot from heat. Stir in as much **Sriracha** as desired. Taste and add **salt** as needed. Cover to keep warm and set aside.



5. Season Pork

Add **agave** and **sesame oil** to bowl with pork and stir to combine. Taste and add **salt** and **pepper** as needed.



6. Plate Pork and Noodles

Ladle **broth**, **long life noodles**, and **Chinese broccoli** into roomy serving bowls. Top with **crispy pork**. Garnish with **scallions** and **lime wedges**. Enjoy!

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