

Stir Fry Pork Udon

Makes 4-6 servings, trending down if people are hungry

Ingredients

2 tablespoons vegetable oil, divided

1 package of baby spinach leaves (6oz box is standard, but this amount is very easily adjusted up or down per preference)

4 7-ounce packages instant udon noodles, flavor packets discarded (5 packages can be used with no adjustments)

2 teaspoons toasted sesame oil

1 lb ground pork

5 scallions, white and pale-green parts coarsely chopped, dark-green parts thinly sliced

2 teaspoons finely grated fresh ginger (from a 1-inch knob)

1 teaspoon crushed red pepper flakes

$\frac{1}{3}$ cup mirin

$\frac{1}{3}$ cup soy sauce

1 tablespoon toasted sesame seeds, plus more for serving

Preparation

1. Place udon in a large heatproof bowl (or pot if you don't have one) and cover with 6 cups boiling water. Let sit for 1 minute, stirring occasionally to break up noodles, then drain in a colander. Transfer noodles back to bowl and toss with sesame oil.
2. Heat remaining 1 Tbsp. vegetable oil in skillet over medium-high and add pork, breaking up and spreading across the surface of the pan with a spatula or tongs. Cook pork,

undisturbed, until the underside is evenly brown, about 3 minutes. The pork will never brown if you're fussing with it the whole time, so when we say "undisturbed," that means keep your paws off it and let the heat of the pan and the pork do their thing.

3. When pork is browned, break up meat into small bits. Cook, tossing, just until there's no more pink, about 1 minute. Add the white parts of the chopped scallions, ginger, and red pepper flakes to the pan.

Continue to cook, tossing often, until scallions are softened and bottom of skillet has started to brown, about 1 minute. If you're using a non-stick skillet there will be no browning in pan, but the end product will still be tasty.

4. Add udon, mirin, and soy sauce and cook, tossing constantly, until noodles are coated in sauce (be sure to scrape bottom of skillet to dissolve any browned bits), about 45 seconds.

Remove from heat and fold in 1 Tbsp. sesame seeds and dark-green parts of scallions. Top with more sesame seeds before serving.