



Honey-Sesame Noodles and Pork

20
minutes
or less

INGREDIENTS

1 ¼ cups hot water
½ cup tahini
⅓ cup Hy-Vee less sodium soy sauce
¼ cup unseasoned rice vinegar
¼ cup Hy-Vee toasted sesame oil
¼ cup Hy-Vee honey
1 ½ tbsp refrigerated garlic paste
2 tsp refrigerated ginger paste
2 tsp chili oil
1 (10-oz.) pkg. 3-minute authentic Chinese noodles
1 tbsp Hy-Vee vegetable oil
2 cups Hy-Vee Market Grille shredded dry pulled pork
1 (6-oz.) pkg. Basket & Bushel snow peas
4 green onions, cut into 1-inch pieces
Radishes, thinly sliced, for garnish
Toasted sesame seeds, for garnish

PREPARATION

- 1** Bring 2 quarts hot tap water to a boil in large saucepan. Whisk together 1¼ cups water, tahini, soy sauce, vinegar, sesame oil, honey, garlic paste, ginger paste, and chili oil in medium bowl until combined.
- 2** Cook noodles in boiling water 3 minutes. Drain noodles and rinse.
- 3** Heat vegetable oil in large skillet over medium-high heat. Add pork, snow peas, and green onions; stir-fry 1 minute. Add sauce mixture. Bring to a boil. Add cooked noodles; toss to coat. Garnish with radishes and sesame seeds, if desired.

NUTRITION FACTS

Calories: 530
Total Fat: 29g
Saturated Fat: 4.5g
Trans Fat: 0g
Cholesterol: 20mg

Sodium: 840mg
Carbohydrates: 57g
Fiber: 2g
Sugar: 14g
Protein: 17g