

Ginger Scallion Noodles with Snap Peas and Ginger Soy Marinated Pork Tenderloin

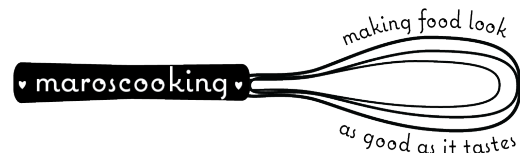
Ingredients to serve 4

For Noodles:

- 10 ounces Asian Noodles (substitute thin spaghetti)
- 1/3-1/2 cup finely chopped ginger (adjust to taste)
- 2 small shallot, finely chopped
- 5 garlic cloves, finely chopped
- 3 large bunch of scallions, very thinly sliced, including dark green parts
- 1/2 cup grape seed oil
- 3 tablespoons low-sodium soy sauce
- 2 tablespoon unseasoned rice vinegar
- 2 teaspoons chili garlic paste (adjust for heat preference)
- 2 teaspoon toasted sesame oil
- 1 teaspoon honey
- Kosher salt and pepper to taste
- Toasted sesame seeds for serving
- Thinly sliced Fresno chiles for garnish
- 1/2 cup roughly chopped cilantro garnish
- Fresh chopped scallions for garnish

For Pork and Veggies:

- 2-1 lb. Pork Tenderloin, cut into thin strips
- 3 cups sugar snap peas thinly sliced lengthwise
- 1 red bell pepper, small dice
- 3 tablespoons fresh ginger, divided
- 2 garlic cloves
- 1/4 cup soy sauce
- 1 tablespoon chili garlic sauce
- 2 tablespoons honey
- 2 teaspoons spicy mustard or Dijon
- 2 tablespoon grape seed oil
- 1 tablespoon sesame seed oil
- Kosher salt and pepper



Directions:

For Noodles and Scallions:

Stir ginger, shallots, garlic and scallions in a large heat proof bowl. Heat grape seed oil in a small saucepan over high until oil is quite hot but not quite smoking. Pour hot oil over the scallion mixture. The mixture will crackle. While hot, stir in soy, garlic paste, honey, vinegar, and sesame oil and season with salt and pepper. Set aside.

Boil water to make noodles while cooking Pork and vegetables.

For Pork and Vegetables:

Marinate pork with 2 tablespoons of ginger, garlic, soy, mustard, honey, chili garlic sauce and salt and pepper for an hour or preferably several hours. In a large non-stick skillet, heat grape seed oil on medium-high and quickly sear pork strips in batches, tossing once, about 3-4 minutes. Place Pork on plate and in the same pan, add sesame oil, remaining ginger and sauté red pepper and snap peas just until tender and vibrant in color. Place pork back in skillet with vegetables and prepare noodles according to package directions.

To Serve:

Drain noodles and toss with ginger-scallion mixture. Divide in bowls and add the pork and veggies and any collected juices. Garnish with toasted sesame seeds, cilantro and more chopped scallions if desired. Serve immediately.