

Pork Asian Noodles



This easy Pork Asian Noodles recipe is a quick busy-night dinner with tender pork, ramen noodles, veggies, and a sweet-and-savory teriyaki sauce. It comes together fast and gives you takeout-style flavor without needing to hit the drive-thru.

Ingredients

3 pkgs. dry ramen noodles, seasoning packets discarded

½ to 1 lb pork loin, cut into bite-size pieces

¼ cup butter (½ stick)

2 tbsp [Crunchy Garlic Crisp Seasoning Mix](#)

½ cup [Teriyaki Sauce With Honey](#)

1/2 bag of frozen peas & carrots or other vegetable

Oil or butter, for cooking the pork

Directions

Cut the pork loin into bite-size pieces.

Heat a little oil or butter in a skillet over medium heat. Add the pork and cook until fully cooked through. Let the edges get a little crispy if desired. Remove from the pan and set aside.

Cook the ramen noodles according to the package directions, but discard the seasoning packets. Drain and set aside.

Heat the frozen vegetables according to the package directions.

In a 3-qt. or larger saucepan, 12" skillet, or 5.25-qt. pan, melt the butter over medium heat.

Add the Crunchy Garlic Crisp Seasoning Mix to the melted butter and cook for 30–60 seconds, or until fragrant.

Add the Teriyaki Sauce with Honey and bring to a simmer.

Add the cooked noodles to the pan. Reduce the heat to low and toss until the noodles are warmed through and coated in the sauce.

Stir in the cooked pork and heated vegetables.

Serve warm.

Melanie's Tips:

We like extra sauce, so I use a full stick of butter and 1 cup of Teriyaki Sauce with Honey.

This recipe has a little kick, so reduce the Crunchy Garlic Crisp Seasoning Mix if you don't like spice.

Check your fridge for leftover veggies before opening a new bag of frozen vegetables.

You can swap the pork for leftover steak, shrimp, chicken, or even scrambled eggs if that's what you have.

Mealtime Shortcut

Cut the pork into small bite-size pieces so it cooks quickly. This also helps stretch the pork through the whole dish, which is perfect when you're trying to make dinner feel filling without using a ton of meat.

Melanie's Recommended Tools for an Easy Mealtime

These are a few of my go-to tools that make this recipe easier:

Kitchen Shears — for cutting the pork into bite-size pieces.

Measure all — Makes measuring the Teriyaki Sauce with Honey easier, especially if you're doubling the sauce.

Mix 'N Scraper — Great for stirring the sauce, tossing the noodles, and helping everything get coated in that sweet-and-savory flavor.