

Pork (Soy Ginger) with Noodles and Greens (Instant Pot or Not)

Source: Food52

Ingredients

- 3 to 3½ lbs pork shoulder or country-style pork ribs, cut into 1½" chunks and excess fat trimmed
- ¼ cup soy sauce
- ⅓ cup rice vinegar (unseasoned)
- 1 tbsp fish sauce
- 2 tsp chile-garlic sauce
- 2 tbsp brown sugar (light or dark)
- 1 cup water
- 1 piece (about 4 inches or 3 oz) unpeeled ginger, scrubbed well and cut into 3 chunks
- 3 whole green onions, trimmed and washed well

For Serving

- 12 oz noodles, such as lo mein, Chinese egg noodles, or even spaghetti
- 1 bunch kale, ribs removed and chopped (about 5 to 6 cups total)
- 1 tbsp sesame oil
- thinly sliced green onions, toasted sesame seeds, and more chile-garlic sauce, if desired, to garnish

Method

1. Add the pork and the rest of the ingredients (soy sauce through whole green onions) to the pressure cooker.
2. Cover and cook on high pressure for 45 minutes. Allow the pressure to release naturally.
3. Using a slotted spoon, transfer the pork to a bowl and cover with foil to keep warm. Discard the ginger and green onions. Use a fat separator to separate the fat from the broth, or just spoon the fat off the top. Taste the broth, and adjust spiciness to taste. Pour the broth back over the pork. (Can be made up to two days in advance and refrigerated.)
4. When ready to serve, warm the pork and broth in a saucepan, if needed. Cook the noodles in a large pot of generously salted water. Add the kale to the pot during the last two minutes of cook time. Drain well and return to the pot. Immediately toss the noodles and kale with sesame oil, then add the pork and about a cup of broth (can make the noodles more or less brothy). Garnish with sesame seeds, slivered green onions, and more chile-garlic sauce, if desired.