




### Product Spotlight: Ginger


Ginger is actually a root and grows underground. The easiest way to peel it is by scraping off the outer layer using a teaspoon!



## 4 Pork Ramen with Crunchy Toppings

Fresh, Asian flavours, right there in your own kitchen! And better yet? It's super easy.

 25 minutes

 4 servings

 Pork

10 August 2020

## Skip the toppings

*Instead of adding only Asian greens to the broth, you can thinly slice or dice all veggies and add in step 3, with the water, to simmer.*



## FROM YOUR BOX

PORK STEAKS	600g
WHEAT NOODLES	1 packet
SPRING ONIONS	1/2 bunch *
GINGER	40g
ASIAN GREENS	1 bunch
GREEN CAPSICUM	1
CARROT	1
CORN COB	1
CORIANDER	1/2 packet *
SESAME SEEDS	1 packet (20g)

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

sesame oil, pepper, soy sauce, sugar (of choice), 1 stock cube (we used vegetable)

## KEY UTENSILS

frypan, 2 saucepans

## NOTES

**No pork option** – pork steaks are replaced with chicken schnitzels. Cook as per recipe.

**No gluten option** – wheat noodles are replaced with rice noodles. Boil for 2–4 minutes or until tender.



### 1. MARINATE THE PORK

Bring a saucepan of water to the boil.

Marinate pork steaks with **2 tbsp sesame oil, 1 tbsp soy sauce and 1 tsp sugar**. Set aside.



### 2. COOK THE NOODLES

Add noodles to boiling water and cook for 4 minutes or until cooked al dente. Drain and set aside.



### 3. SIMMER THE BROTH

Heat a saucepan with **2 tbsp sesame oil** over medium heat. Slice and add spring onions, grate and add ginger with **stock cube**. Cook for 2–3 minutes, then add **1.2 litres water and 2 tbsp soy sauce**. Simmer for 10 minutes.



### 4. COOK THE PORK

Heat a frypan with **oil** over medium-high heat. Pat steaks dry and cook for 3–5 minutes each side until cooked through.



### 5. SLICE THE VEGETABLES

Slice Asian greens and add to broth. Thinly slice capsicum and carrot, remove kernels from corn cob. Roughly chop coriander, and keep all aside.



### 6. FINISH AND PLATE

Slice pork and season broth with **soy sauce and pepper** to taste.

Divide noodles, pork and toppings between bowls. Ladle over broth and sprinkle with sesame seeds.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

