



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



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

 2 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	300g
WHEAT NOODLES	1 packet
SPRING ONIONS	1/4 bunch *
GINGER	40g
ASIAN GREENS	1/2 bunch *
RED CAPSICUM	1/2 *
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), 1/2 stock cube (we used vegetable)

KEY UTENSILS

frypan, 2 saucepans

NOTES

Any spare ginger can be frozen for later use or made into a refreshing tea!

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 **1 tbsp sesame oil, 2 tsp soy sauce and 1/2 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 **1 tbsp sesame oil** over medium heat. Slice spring onions, grate ginger to yield 1 1/2 tbsp and add to pan with **1/2 stock cube.** Cook for 2–3 minutes, then add **600 ml water and 1 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, 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

