




Product Spotlight: Pork Bone Broth


Made by The Ugly Mug Kitchen, this Pork Bone broth is a light and comforting liquid broth that is nutrient rich.



Sticky Pork Belly Ramen

Rich and warming ramen featuring sticky glazed pork belly, fragrant bone broth, and ramen noodles, topped with stir-fried vegetables and finished with a sprinkle of sesame seeds.

 30 minutes

 2 servings

 Pork

Jazz it up!

Add your own twist with a jammy soft-boiled egg, pickled carrot, shredded nori, fresh chilli or a dash of chilli oil. Try a spoon of miso paste in broth for extra umami.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	46g	47g

FROM YOUR BOX

RAMEN NOODLES	1 packet
PORK BELLY STRIPS	300g
PORK BONE BROTH	1 pouch
GINGER	1 piece
ASIAN GREENS	1 bunch
SPRING ONIONS	1 bunch
CORN COB	1
MIXED SESAME SEEDS	1 packet

FROM YOUR PANTRY

sesame oil, soy sauce (or tamari), sugar (of choice), rice wine vinegar

KEY UTENSILS

large frypan, saucepan

NOTES

Trimming pork rind is optional but recommended for this quicker method, as it won't crisp in pan. To keep rind on, roast strips longer in oven or use air fryer for crispy skin.

No gluten option - ramen noodles are replaced with rice noodles.



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1. COOK THE NOODLES

Bring saucepan of water to boil. Add **noodles**, cook according to packet instructions until tender. Drain, rinse, set aside.



2. MARINATE THE PORK

Combine **1 tsp sugar, 1 tbsp soy sauce, 1 tbsp vinegar** in bowl. Trim rind off **pork belly strips** (see notes), add to sauce, turn to coat. Set aside.



3. SIMMER THE BROTH

Reheat saucepan used for noodles over medium-high heat and pour in **pork bone broth**. Slice and add **ginger** along with **1/2 tbsp sugar, 1 tbsp soy sauce** and **1/2 tbsp vinegar**. Bring to a boil then reduce heat to simmer.



4. PREPARE THE TOPPINGS

Trim and slice **Asian greens** (use to taste). Slice **spring onions** (reserve tops for garnish). Remove **corn kernels** from cob. Heat frypan with **sesame oil** over medium-high heat. Cook vegetables in batches 3-4 minutes until just tender. Set aside.



5. COOK THE PORK

Reheat frypan over medium heat. Add **pork belly**, cook 4 minutes on one side. Flip, pour in **marinade**, cook 3-4 minutes until caramelised and cooked through. Remove and slice.



6. FINISH AND SERVE

Divide **noodles** and **broth** among bowls. Top with even amounts of **pork belly** and **vegetable toppings**. Sprinkle with **sesame seeds** to garnish.

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