



### 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 4/6 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
4/6 Person:	24g/30g	36g/41g	25g/32g

## FROM YOUR BOX

	4 PERSON	6 PERSON
RAMEN NOODLES	1 packet	2 packets
PORK BELLY STRIPS	500g	500g + 300g
PORK BONE BROTH	2 pouches	3 pouches
GINGER	1 piece	2 pieces
ASIAN GREENS	1 bunch	1 bunch
SPRING ONIONS	1 bunch	2 bunches
CORN COB	1	2
MIXED SESAME SEEDS	1 packet	2 packets

## 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 **2 tsp sugar, 2 tbsp soy sauce, 2 tbsp vinegar** in bowl. Trim rind off **pork belly strips** (see notes), add to sauce, turn to coat. Set aside.

**6P - combine 3 tsp sugar, 3 tbsp soy sauce, 3 tbsp vinegar in a bowl.**



### 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 tbsp sugar, 2 tbsp soy sauce** and **1 tbsp vinegar**. Bring to a boil then reduce heat to simmer.

**6P - slice and add ginger along with 1 1/2 tbsp sugar, 3 tbsp soy sauce and 1 1/2 tbsp vinegar.**



### 4. PREPARE THE TOPPINGS

Trim and slice **Asian greens**. 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.



### 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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