



Speedy Pork Ramen

A comforting miso noodle soup with tender noodles, caramelised pork mince, and a savoury broth. Topped with corn, capsicum and fresh spring onions.



30 minutes



4 servings



Pork

FROM YOUR BOX

EGG NOODLES	300g
RED CAPSICUM	1
CORN COBS	2
PORK MINCE	500g
SPRING ONIONS	1 bunch
MISO PASTE	2 x 50g

FROM YOUR PANTRY

oil for cooking, salt and pepper, soy sauce (see notes), butter (optional), sugar (of choice)

NOTES

You can use a pre made teriyaki sauce instead of soy sauce.

If you prefer a warmer dish, cook the capsicum and corn together with the pork mince.

No gluten option – egg noodles are replaced with rice noodles.

1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook according to packet instructions or until tender. Drain and rinse well with cold water to stop the cooking process.

TIP *Toss drained noodles with a little sesame oil to prevent sticking.*

2. PREPARE THE TOPPINGS

Dice or slice **capsicum**. Remove **corn** kernels from cob. Set aside (see notes).

4. COOK THE PORK

Heat a frypan over medium-high heat with **oil**. Add **pork mince**, **1 tbsp soy sauce** and **1 tsp sugar**. Cook for 8–10 minutes until caramelised and slightly crispy.

TIP *Use sesame oil for extra depth of flavour. Add a pinch of white pepper for a subtle kick.*

3. SIMMER THE BROTH

Meanwhile heat **oil** in a saucepan over medium heat. Slice and add **spring onions** (reserving green tops for garnish). Stir **miso paste** and cook until fragrant. Pour in **1.5L water**, bring to a boil, and simmer for 5–7 minutes. Season to taste with **soy sauce** and **pepper**.

TIP *Boil the water in a kettle first to speed up the process. Add a crushed garlic clove, a dash of rice vinegar or some ginger slices for extra depth of flavour.*

5. FINISH AND SERVE

Divide noodles and broth among bowls. Top with pork mince. Add **1 tbsp cold butter** (optional) per bowl and to melt into the broth. Garnish with reserved spring onion tops, capsicum and corn.

TIP *Serve with a soft-boiled egg or a drizzle of chilli oil for extra richness. Garnish with sesame seeds.*

This recipe has simplified instructions to help lower your meal cost.