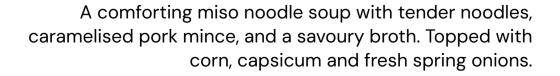






# **Speedy Pork Ramen**





#### FROM YOUR BOX

#### 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.



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.



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**.



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.



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.