



Martha's Best Tan Tan Ramen with Ground Pork

Bok Choy & Homemade Chili Oil



30min



2 Servings

Tantanmen, a Japanese take on Chinese Dan Dan noodles, features a spicy, creamy, nutty broth that you'll find irresistible after the first slurp. We're topping this ramen bowl with ground pork glazed in hoisin sauce, quick-cooking bok choy, and a deeply flavorful homemade chili oil.

What we send

- 2 scallions
- garlic
- ¼ oz gochugaru flakes
- ½ lb baby bok choy
- 10 oz pkg ground pork
- 2 oz hoisin sauce ^{1,6,11}
- 1.15 oz peanut butter ⁵
- ½ oz tamari soy sauce ⁶
- ½ oz toasted sesame oil ¹¹
- 1½ oz pork ramen base ^{1,6}
- 2 (2½ oz) ramen noodles ¹

What you need

- neutral oil
- kosher salt & ground pepper
- balsamic vinegar (or red wine vinegar)
- sugar

Tools

- medium nonstick skillet
- microwave
- medium saucepan

Cooking tip

Want a creamier soup? In step 5, replace half of the water with your unsweetened milk of choice (regular, soy, and almond are good options). Serve with a soft boiled egg, if desired.

Allergens

Wheat (1), Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 44g, Carbs 39g, Protein 38g



1. Make chili oil

Cut a 1-inch piece off the bottom of **1 scallion**. Crush **1 garlic clove**. Place **gochugaru** in a small heatproof bowl.

In a medium nonstick skillet, combine **scallion piece, garlic clove**, and **¼ cup oil**. Cook over medium-high heat until deeply browned, flipping occasionally, 3–5 minutes. Discard scallion and garlic; pour hot oil over gochugaru. Set aside; reserve skillet for step 4.



2. Prep ingredients

Trim **remaining scallions** and thinly slice, keeping dark greens separate. Finely chop **1 teaspoon garlic**. Trim ends from **bok choy**; separate into individual leaves. Rinse well under cold water to remove any grit.



3. Cook bok choy

Arrange **bok choy** in a single layer on a paper towel-lined plate; cover with damp paper towels. Microwave until bright green and crisp-tender, 2–3 minutes (check every minute as microwaves vary). Season to taste with **salt** and **pepper**.



4. Cook pork

In reserved skillet, heat **2 teaspoons oil** over high. Add **pork**; cook, breaking up large pieces, until browned and crisp, 3–4 minutes. Add **scallion whites** and **light greens** and **chopped garlic**; cook until aromatic, about 1 minute. Add **2 tablespoons hoisin**. Cook, stirring frequently, until meat is glazed and shiny, 1–2 minutes. Off heat, season to taste with **salt** and **pepper**.



5. Cook noodles & broth

In a small bowl, stir together **peanut butter, tamari, sesame oil, 2 tablespoons of the chili oil**, and **1 teaspoon each of vinegar and sugar**.

In a medium saucepan, bring **pork ramen base** and **3 cups water** to a boil over medium-high heat. Add **noodles**; cook, stirring occasionally, until tender, about 2 minutes. Off heat, stir in **peanut butter mixture**.



6. Serve

Divide **noodles and broth** between bowls. Top with **bok choy, pork**, and **scallion dark greens**. Drizzle with more **chili oil**, if desired. Enjoy!