

MARLEY SPOON



Pork Ramen with Bok Choy

Carrots & Chili Garlic Sauce



30-40min



2 Servings

Sure, you have your favorite ramen joint to order from, but we say skip the take out tonight and master your own. This pork ramen is full of good-for-you veggies like crisp bok choy, carrots, and scallions. It has all the savory flavors you love, plus some chili garlic sauce for a little added heat. This bowl of deliciousness is easy-to-make without taking too much time in the kitchen. Your taste buds will thank you.

What we send

- 1 oz fresh ginger
- 1 carrot
- ½ lb baby bok choy
- 2 scallions
- 10 oz pkg ground pork
- 2 (½ oz) tamari soy sauce ⁶
- 1½ oz pork ramen base ^{1,6}
- garlic
- 2 (2½ oz) ramen noodles ¹
- ½ oz chili garlic sauce

What you need

- 2 large eggs ³
- neutral oil
- kosher salt & ground pepper
- sugar

Tools

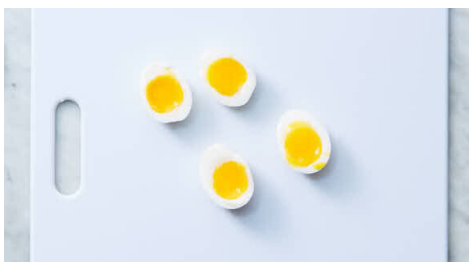
- small saucepan
- medium Dutch oven or pot

Allergens

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 30g, Carbs 30g, Protein 42g



1. Cook eggs

Fill a small saucepan with water. Bring to a boil. Carefully lower **2 large eggs** into saucepan and cook for 6 minutes. Use a slotted spoon to transfer eggs to a bowl of ice water. Set aside to cool until step 6. Reserve water and saucepan for step 5.



2. Prep ingredients

Finely chop **1 tablespoon each of peeled ginger and garlic**. Scrub and trim **carrot**, then cut into thin strips. Quarter **bok choy**, rinse to remove any grit, and cut into 2-inch pieces. Trim **scallions**, then thinly slice about ¼ cup, keeping dark greens separate.



3. Make broth

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **pork** and a **pinch each of salt and pepper**. Cook, breaking up large pieces, until pork is well browned, 3-5 minutes. Add **scallion whites** and **1 teaspoon each of garlic and ginger**; cook, 1 minute. Stir in **1 tablespoon each of sugar and tamari**. Cook until reduced and sticky, 1-2 minutes. Transfer to a plate.



4. Simmer broth

Add **remaining chopped garlic and ginger** and **1 tablespoon oil** to same pot. Cook, stirring, until fragrant, 1-2 minutes. Add **3 cups water, ramen base**, and **remaining tamari**. Bring to a boil over high heat, then reduce heat to medium. Simmer, covered, for 5 minutes to allow flavors to blend. Season to taste with **salt** and **pepper**.



5. Cook ramen

While **broth** simmers, return reserved pot with water to a boil. Add **noodles, carrots and bok choy**. Cook, stirring, until veggies and noodles are just tender, about 2 minutes. Drain **noodles** and **veggies**, then rinse with warm water.



6. Finish & serve

Peel **eggs**, then halve lengthwise. Divide **noodles, bok choy, and carrots** between bowls. Top **noodles** with **pork**, then pour **hot broth** over. At the table, garnish each bowl with **eggs, scallion dark greens**, and **chili garlic sauce**, if desired. Enjoy!