



Fast! Crispy Pork Miso Ramen with Corn

Marley Spoon x Shucked



ca. 20min



2 Servings

If you keep your hand on the wall of a corn maze you'll eventually find your way out. But what we want to know is: will there be crispy pork miso ramen with corn waiting at the end? If not, then there's really no reason to leave the maze (maize?) because wherever the corn is is where we want to be. Another place we want to be? The Nederlander Theater seeing the musical Comedy Shucked on Broadway.

What we send

- 2 scallions
- ¼ oz gochugaru flakes
- ½ oz toasted sesame oil ¹¹
- ½ lb pkg ready to heat pulled pork
- 1½ oz pork ramen base ^{1,6}
- ¼ oz hondashi ⁴
- 0.63 oz miso paste ⁶
- 3 oz baby spinach
- 5 oz corn
- 2 (2½ oz) ramen noodles ¹

What you need

- neutral oil

Tools

- small nonstick skillet
- large saucepan

Cooking tip

Top your ramen with a fried, poached, or soft boiled egg! You can also add a small pat of butter for even more flavor.

Allergens

Wheat (1), Fish (4), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 36g, Carbs 76g, Protein 31g



1. Make chili oil

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

In a small nonstick skillet, combine **scallion piece** and **2 tablespoons oil**. Cook over medium-high heat until scallion is deeply browned, flipping occasionally, 3-4 minutes. Discard scallion; pour hot oil over gochugaru. Cool to room temperature; stir in **sesame oil**. Reserve skillet.



4. Serve

Divide **noodles, vegetables**, and **broth** between bowls. Top with **pork** and **reserved scallions**; drizzle with desired amount of **chili oil** before serving. Enjoy!



2. Cook pork

Trim **remaining scallions**; thinly slice and set aside for serving. Pat **pork** dry; break into bite-sized pieces.

Heat **1 tablespoon oil** in reserved skillet over high. Add pork; spread into an even layer. Cook, without stirring, until deeply browned on the bottom, 2-4 minutes. Stir to break into smaller pieces; transfer to a plate.



5. ...

Looking for more steps?



3. Cook soup

In a large saucepan, combine **pork ramen base, hondashi, miso**, and **4 cups water**; whisk until miso is dissolved. Bring to a boil over high heat. Add **spinach, corn**, and **noodles**. Cook, stirring occasionally, until noodles are tender, about 2 minutes.



6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!