



Miso Pork Tsukemen (Dipping Ramen)

with Spinach



40-50min



2 Servings

This special ramen dish separates the noodles and toppings from the broth, which allows the noodles to retain their texture and the broth to have more intense flavor. Here, a savory miso-based broth couldn't pair better with tender pork strips, spinach, and a healthy sprinkle of fresh scallions.

What we send

- 7 oz udon noodles ¹
- garlic
- 1 oz fresh ginger
- 2 scallions
- 0.63 oz miso paste ²
- 1½ oz pork ramen base ^{2,1}
- ¼ oz gelatin
- 10 oz pkg pork strips
- ½ oz tamari soy sauce ²
- 5 oz baby spinach
- ½ oz toasted sesame oil ³

What you need

- neutral oil
- white wine vinegar (or apple cider vinegar)
- sugar
- kosher salt & ground pepper

Tools

- large saucepan
- microplane or grater
- medium nonstick skillet

Allergens

Wheat (1), Soy (2), Sesame (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 38g, Carbs 90g, Protein 46g



1. Cook noodles

Bring a large saucepan of **water** to a boil. Add **noodles** and cook, stirring occasionally to prevent clumping, until al dente, 4-5 minutes. Drain noodles and rinse under cold water. Toss with **1 teaspoon neutral oil**; set aside. Reserve saucepan for step 5.



2. Prep ingredients

Finely chop **2 teaspoons garlic**. Finely grate **2 teaspoons ginger**. Trim **scallions**; thinly slice, keeping dark greens separate.

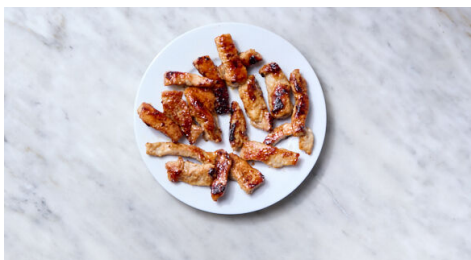
In a liquid measuring cup, whisk **1 cup water, miso, pork ramen base**, and **1 teaspoon each of vinegar and sugar**. Sprinkle **gelatin** over top.

Pat **pork** dry. Toss in a bowl with **tamari, half the ginger, 1 tablespoon sugar**, and **½ teaspoon salt**



3. Cook spinach

In a medium nonstick skillet, heat **1 tablespoon neutral oil** over medium. Add **half the garlic**; cook, stirring frequently, until fragrant, about 1 minute. Add **spinach**; cook until wilted, 1-2 minutes. Stir in **1 teaspoon sesame oil**; season to taste with **salt** and **pepper**. Transfer to a plate.



4. Cook pork

Heat **1 tablespoon neutral oil** in same skillet over high. Add **pork** in a single layer and cook, undisturbed, until outer edges are browned, 2-3 minutes. Stir and cook until cooked through, 1-2 minutes more. Transfer to a plate.



5. Cook broth

In reserved saucepan, combine **remaining garlic and ginger** and **1 tablespoon neutral oil**. Cook over medium-high heat, stirring frequently, until fragrant, 1-2 minutes. Add **miso mixture**; bring to a boil. Simmer over medium heat, 2 minutes. Off heat, stir in **remaining sesame oil**.



6. Serve

Divide **noodles, pork, and spinach** between serving bowls. Divide **hot broth** between separate small bowls; sprinkle **scallions** over top. Dip **noodles and toppings** into **broth**. Enjoy!