

DINNERLY



Pork Ramen with Shredded Brussels Sprouts & a Jammy Egg



30-40min



2 Servings

We're taking you on a trip to visit our favorite new restaurant. It's called... your kitchen! What a coincidence. Word on the block is that you make a mean ramen. With perfectly boiled jammy eggs, shredded Brussels sprouts, and ground pork. All we have to say is—yum. We've got you covered!

WHAT WE SEND

- 2 (2½ oz) Chinese egg noodles ^{1,2}
- 2 scallions
- 10 oz pkg ground pork
- ½ oz tamari soy sauce ³
- 1½ oz pork ramen base ^{3,2}
- ½ lb Brussels sprouts

WHAT YOU NEED

- kosher salt & ground pepper
- 2 large eggs ¹
- garlic
- neutral oil

TOOLS

- medium pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 28g, Carbs 67g, Protein 41g



1. Cook eggs & noodles

Bring a medium pot of **water** to a boil. Lower in **2 large eggs** and cook for 6 minutes. Use a slotted spoon to remove eggs and place in a bowl of **ice water**.

Bring water in pot back to a boil. Add **noodles** and cook, stirring to prevent clumping, until al dente, 4–5 minutes. Drain noodles and rinse under warm running water; set aside. Reserve pot for step 3.



2. Prep veggies

While **eggs** cook, trim ends from **Brussels sprouts**; thinly slice into shreds.

Trim ends from **scallions**, then thinly slice, keeping dark greens separate.

Finely chop 1½ **teaspoons garlic**.



3. Char Brussels sprouts

Heat **1 tablespoon oil** in reserved pot over high. Add **Brussels sprouts** and cook, stirring frequently, until charred in spots, about 2 minutes. Transfer to colander with **noodles**.



4. Cook pork & aromatics

In same pot over high, heat **1 tablespoon oil**; add **pork** and cook, breaking up into very small pieces, until browned in spots, about 4 minutes. Lower heat to medium-high; cook until pork is cooked through, 2–3 minutes. Add **scallion whites** and **light greens** and **chopped garlic**; cook, stirring constantly, until scallions are softened, 1–2 minutes.



5. Finish & serve

To pot with **pork**, stir in **3½ cups water**, **tamari**, and **ramen base**; bring to a boil. Cover and simmer, about 5 minutes. Season to taste with **salt** and **pepper**. Remove from heat, then stir in **noodles** and **Brussels sprouts**. Peel and halve **eggs**.

Serve **pork ramen** topped with **jammy eggs** and with **scallion dark greens** sprinkled over top. Enjoy!



6. Make eggs ahead of time!

You can boil the eggs earlier to save time during prep! Boil them the day of or even just hours before, then peel and store them in the fridge until ready to serve.