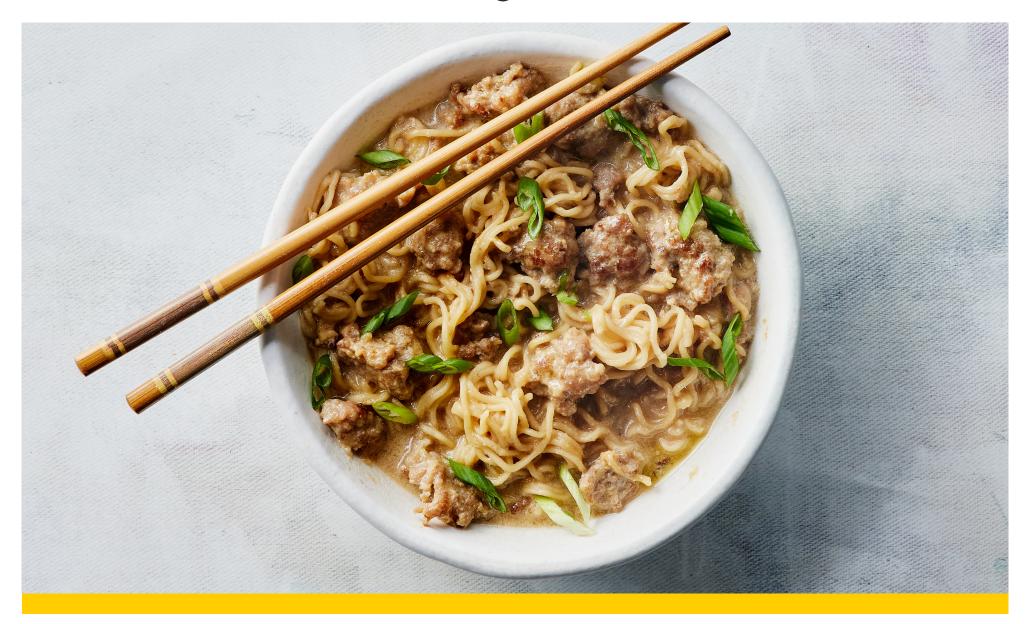
# MARLEY SPOON



# **Creamy Miso Pork Ramen**

with Scallions & Hondashi





Have you ever packed your soup with so much good stuff that it's not really soup anymore? This is one of those times. Mayonnaise, eggs, hondashi, and miso combine with a pork ramen base to create a thick, decadent broth. Ground pork and chewy ramen noodles fill the bowl to the brim, perfect for soaking up the deeply savory soup.

### What we send

- garlic
- 1 oz mayonnaise <sup>1,3</sup>
- 1½ oz pork ramen base 3,4
- 1/4 oz hondashi 2
- 0.63 oz miso paste <sup>3</sup>
- 2 scallions
- 10 oz pkg ground pork
- 2 (2½ oz) Chinese egg noodles <sup>1,4</sup>

# What you need

- 2 large eggs <sup>1</sup>
- neutral oil

## **Tools**

- · microplane or grater
- large saucepan

### **Cooking tip**

Want more broth? Add a cup or 2 of chicken or vegetable stock for a soupier consistency!

#### **Allergens**

Egg (1), Fish (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 660kcal, Fat 31g, Carbs 61g, Protein 38g



#### 1. Start ramen

Into a medium bowl, finely grate **2 large** garlic cloves. Whisk in mayonnaise, ramen base, hondashi, miso, and **2 large eggs** until smooth. Trim scallions and thinly slice, keeping dark greens separate.

In a large saucepan, heat **1 tablespoon** oil over medium-high heat. Add scallion whites and light greens; cook, stirring frequently, until fragrant, about 30 seconds.



# 2. Cook pork & noodles

Add **pork** to saucepan. Cook, breaking up meat into small pieces with a spatula, until pork is no longer pink, 2-3 minutes. Add **4½ cups water** to saucepan; bring to a boil. Once boiling, add **noodles**. Cook, stirring to prevent clumping, until noodles are all dente and pork is cooked through, 4-5 minutes.



## 3. Finish & serve

Remove **noodles** from heat. Ladle ½ **cup hot cooking liquid** into **egg mixture** and immediately whisk. Add mixture to saucepan with **pork and noodles** and stir to combine.

Divide **pork, noodles**, and **broth** between bowls. Garnish with **scallion greens**. Enjoy!



4. Want more toppings?

If you're a firm believer that more is more, add an egg or quick-cooking vegetables like spinach, swiss chard, or corn.



Looking for more steps?



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