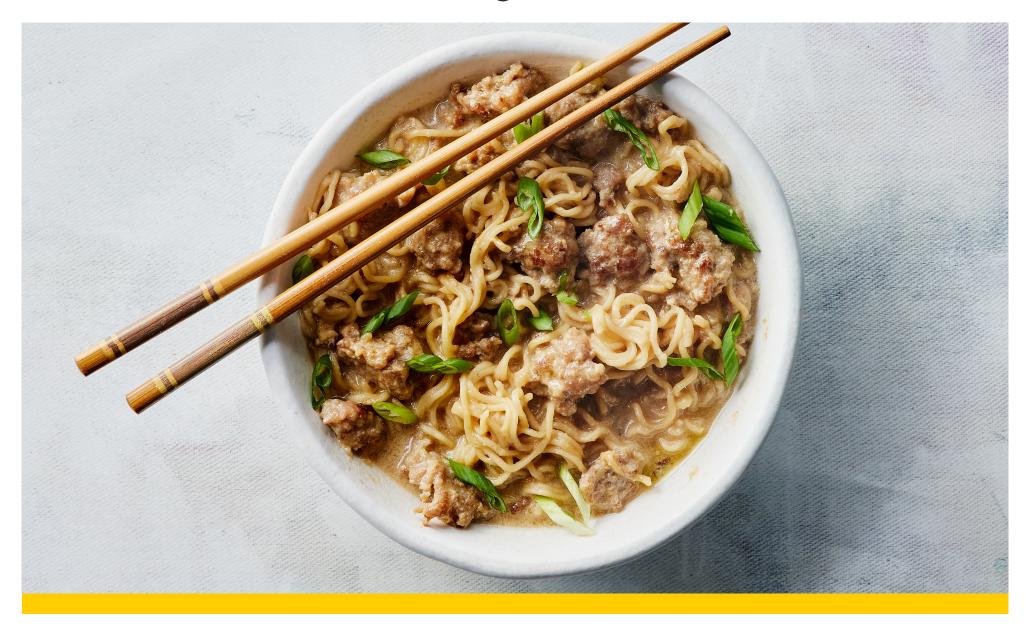
MARLEY SPOON



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

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

What you need

- 2 large eggs ¹
- 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), Wheat (3), Soy (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 38q



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 3 cups water to saucepan; bring to a boil. Once boiling, add noodles. Cook, stirring occasionally, until noodles are tender and pork is cooked through, about 2 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 areens. Enjoy!



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!