



Creamy Tamari Pork Ramen

with Scallions & Hondashi



under 20min



2 Servings

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 tamari 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 ^{1,3}
- 1½ oz pork ramen base ^{3,4}
- ¼ oz hondashi ²
- ½ oz tamari soy sauce ³
- 2 scallions
- 10 oz pkg ground pork
- 2 (2½ oz) Chinese egg noodles ^{1,4}

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

Nutrition per serving

Calories 650kcal, Fat 31g, Carbs 60g, Protein 38g



1. Start ramen

Into a medium bowl, finely grate **2 large garlic cloves**. Whisk in **mayonnaise, ramen base, hondashi, tamari**, 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 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.



5. ...

Looking for more steps?



6. ...

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