



## Fast! Crispy Pork Miso Ramen

with Spinach, Corn & Sesame Chili Oil



ca. 20min



2 Servings

Yes, you can make restaurant-worthy ramen in your very own kitchen! The miso broth creates a deeply flavorful base for the egg noodles, fresh spinach, and corn to shine, but the crispy pulled pork is the star of the show. We top each bowl with a drizzle of nutty, spicy rayu, a Japanese chili oil that combines sesame oil and hot chili flakes.



## What we send

- 2 scallions
- ¼ oz gochugaru flakes
- ½ oz toasted sesame oil <sup>3</sup>
- ½ lb pkg ready to heat pulled pork
- 2 (1½ oz) pork ramen base <sup>4,5</sup>
- ¼ oz hondashi <sup>2</sup>
- 5 oz baby spinach
- 5 oz corn
- 2 (2½ oz) Chinese egg noodles <sup>1,5</sup>

## What you need

- neutral oil

## Tools

- small nonstick skillet
- large saucepan

## Cooking tip

Top your ramen with a fried, poached, or soft boiled egg! You can also add a small pat of butter for even more flavor.

## Allergens

Egg (1), Fish (2), Sesame (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 900kcal, Fat 57g, Carbs 80g, Protein 16g



### 1. Make chili oil

Cut a 1-inch piece off the bottom of **1 scallion**. Place **gochugaru** in a small heatproof bowl.

In a small nonstick skillet, combine **scallion piece** and **2 tablespoons oil**. Cook over medium-high heat until scallion is deeply browned, flipping occasionally, 3-4 minutes. Discard scallion; pour hot oil over gochugaru. Cool to room temperature; stir in **sesame oil**. Reserve skillet.



### 2. Cook pork

Trim **remaining scallions**; thinly slice and set aside for serving. Pat **pork** dry; break into bite-sized pieces.

Heat **1 tablespoon oil** in reserved skillet over high. Add pork; spread into an even layer. Cook, without stirring, until deeply browned on the bottom, 2-4 minutes. Stir to break into smaller pieces; transfer to a plate.



### 3. Cook soup

In a large saucepan, combine **pork ramen base**, **hondashi**, and **4½ cups water**; whisk until dissolved. Bring to a boil over high heat. Add **spinach**, **corn**, and **noodles**. Cook, stirring to prevent clumping, until al dente, 4-5 minutes.



### 4. Serve

Divide **noodles**, **vegetables**, and **broth** between bowls. Top with **pork** and **reserved scallions**; drizzle with desired amount of **chili oil** before serving. Enjoy!



### 5. ...

Looking for more steps?



### 6. ...

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