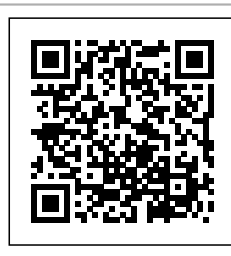


Miso Ramen



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Recipe by: Laura Vitale

Serves 6

Prep Time: 15 minutes

Cook Time: 50 minutes

Ingredients

- 2 Tbsp of Neutral Oil, divided
- 1lb of Ground Pork or Chicken
- 10oz of Mixed Mushrooms, sliced
- 3 Cloves of Garlic, minced
- 1 Tbsp of Grated Ginger
- 1 Tbsp of Sambal Chili Paste, or more to taste
- 3 Tbsp of White Miso
- 8 cups of Chicken Stock
- 3 Tbsp of Soy Sauce
- 2 Tbsp of Mirin
- 1 Tbsp of Rice Vinegar
- 2 tsp of Sesame Oil
- Pinch of Salt
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Toppings:

- Jammy Eggs
- Baby Corn
- Bean Sprouts
- Scallions
- Chili Oil
- Cooked Ramen Noodles

1) In a Dutch oven, add about a tablespoon of oil, once shimmering over medium high heat, add the pork, break it up as much as you can with a wooden spoon, once about fully cooked, remove to a plate or shallow bowl.

2) Add the remaining oil, along with the mushrooms and a pinch of salt, sautee until they cook down and develop some color, about 10 minutes, then add the chili paste, garlic and ginger, cook one minute and add the cooked pork back in along with miso, cook another minute then add the stock, soy, rice vinegar, mirin and sesame oil, simmer on medium heat about 30 minutes.

3) When ready to serve, cook up some ramen noodles in a separate pot, then ladle in bowls, top with your desired toppings and enjoy!

