

MARLEY SPOON



CF: Chilli Pork Ramen

with Leek and Corn



20-30min



2 Portions

Fast-track your way to this classic Japanese noodle dish with a simple stock richly flavoured with miso, soy and sesame, and spiced with stir-fried chilli and garlic minced pork and a light sprinkling of Japanese shichimi togarashi seasoning. Sautéed leek and corn bring welcoming sweetness and bite with each slurp of slippery noodles for the ultimate soul food.

What we send

- spring onion, leek
- Blend, Sesame Seed Mix (1g Black Sesame Seeds; 1g White Sesame Seeds) ¹¹
- Sauce, Chilli and Garlic (Lee Kum Brand)
- Noodles, Ramen, Dry 270 gm ¹
- Corn Cob, Sheaf On
- Stock, Chicken Bouillon Powder
- Oil, Sesame ¹¹
- Paste, Miso White ⁶
- Pork, Free Range, Premium Mince
- Schichimi Togarashi ^{1,11}

What you'll require

- soy sauce ⁶
- sugar
- vegetable oil
- water

Utensils

- large saucepan
- medium saucepan
- paper towel
- sieve

- Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

If you prefer less heat, add only ½tsp of the chilli and garlic sauce or to taste. Our recipes now come in two sizes.

Allergens

Gluten (1), Soy (6), Sesame (11). May contain traces of other allergens.

Nutrition per serving

Energy 775.0kcal, Fat 21.9g, Proteins 55.4g, Carbs 85.2g



1. Prepare ingredients

Trim the **leek**, discarding the dark green part, and rinse well. Halve lengthwise and thinly slice. Remove husks and silks from **corn**. Place **corn** upright on a board and carefully slice off kernels. Thinly slice the **spring onion**, keeping the green and white parts separate. Combine the **chicken stock** with the **boiling water** (see staples list).



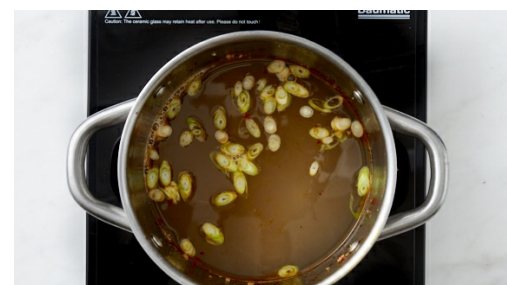
4. Combine pork mixture

Transfer the pork mixture to the leek mixture and stir to combine. Cover to keep warm. Reserve large saucepan for the soup. Bring a medium saucepan of salted water to the boil for the noodles.



2. Cook leek

Heat **half the vegetable oil** in a large saucepan over medium-high heat. Add the **leek** and **corn**, and cook, stirring, for 3 mins or until softened. Transfer the mixture to a bowl, cover to keep warm and set aside. Wipe the pan clean with paper towel.



5. Prepare soup

Put the **white spring onion**, **soy sauce**, **sugar** and the **chicken stock** in the reserved pan. Bring to the boil over medium heat. Add the **sesame oil** and the **miso paste**, and stir for 1-2 mins until dissolved, ensuring it doesn't boil.



3. Cook chilli pork

Heat the **remaining vegetable oil** in the pan, then add the **pork** and cook for 3 mins or until browned, stirring to break up any lumps. Stir in the **chilli and garlic sauce** (see cooking tip), then cook for a further 1 min or until fragrant.



6. Cook noodles

Meanwhile, cook **4 bundles of noodles** in the pan of boiling salted water for 4 mins or until al dente. Drain in a sieve. Divide the noodles among bowls, top with the chilli pork mixture, then ladle over the soup. Scatter with the **sesame seed mix**, **green spring onion** and **shichimi togarashi** to serve.