



### Product Spotlight: Tare


Traditionally, tare is the 'secret sauce' that gives ramen soup its complex flavour. The Ugly Mug uses miso, sake, mirin and salt in its tare. We love its deep flavour and many applications, and we think you will too!



## Ramen Noodle Soup with Seared Pork

A comforting bowl of ramen noodle soup, made express style with the help of The Ugly Mug's tare sauce and seared pork steaks, finished with corn and sesame seeds.

 25 minutes

 4 servings

 Pork

7 July 2023

## Switch it up!

*Skip the broth and make a stir-fry instead. Slice the pork and stir-fry with vegetables in a wok. Toss in cooked noodles, tare and some butter to make a silky and delicious sauce.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	42g	22g	75g

## FROM YOUR BOX

RAMEN NOODLES	1 packet
TARE	100g
CARROT	1
GINGER	1 piece
ASIAN GREENS	1 bunch
CORN COB	1
PORK STEAKS	600g
MIXED SESAME SEEDS	1 packet (10g)

## FROM YOUR PANTRY

sesame oil, soy sauce

## KEY UTENSILS

large frypan, saucepan with lid, saucepan

## NOTES

You can cook the corn at the same time as the Asian greens if preferred.

**No gluten option** – ramen noodles are replaced with rice vermicelli noodles.



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### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles and cook according to packet instructions. Drain and rinse well with cold water to stop the cooking process. Set aside



### 2. SIMMER THE BROTH

Combine tare with **1.4L water** in a saucepan over medium-high heat. Slice carrot. Peel and grate ginger. Add pan, semi-cover with lid, and simmer for 15 minutes.



### 3. COOK THE ASIAN GREENS

Trim and slice Asian greens. Add to a frypan over medium-high heat with **sesame oil**. Cook for 3-5 minutes until tender (see notes). Remove to a plate and keep pan on heat.



### 4. COOK THE CORN

Remove corn from cob. Add to frypan and cook for 2 minutes until slightly charred. Remove to a plate and reserve pan.



### 5. COOK THE PORK

Coat pork steaks with **1 tbsp soy sauce** and **1 tbsp sesame oil**. Reheat frypan over medium-high heat. Cook for 4-5 minutes each side or until cooked through.



### 6. FINISH AND SERVE

Season broth with **2-3 tbsp soy sauce** to taste. Divide among bowls with noodles and vegetables. Slice pork steaks and add on top. Garnish with sesame seeds.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

