

A HOME COOK. A SERIOUS PLATE.

Spicy Pork Ramen with Jammy Eggs

Rich ramen topped with crisp-edged seasoned pork, soft eggs, scallions, sesame, and chile oil.



PREP 25 min

COOK 40 min

SERVES 4

WHAT YOU'LL NEED

- 4 portions ramen noodles
- 1 lb ground pork
- 6 cups chicken or pork stock
- 2 tbsp white miso
- 2 tbsp soy sauce
- 1 tbsp each ginger and garlic
- 4 large eggs
- Scallions, sesame seeds and chili oil

THE APPROACH

01 Lower eggs into simmering water for 6½ minutes, then chill, peel, and halve.

02 Brown pork hard in a skillet. Season with soy, ginger, garlic, and a spoonful of chili oil.

03 Simmer stock and whisk in miso off the heat. Adjust with soy and a splash of rice vinegar.

04 Cook noodles, add to bowls with broth, and arrange pork, eggs, scallions, sesame, and chili oil on top.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.