

Triple Pork Mazeman

with Roasted Garlic & Pea Tips

It seems almost impossible to exhaust the possibilities of ramen. Here, we're making a special version called mazeman. Unlike most ramen dishes, mazeman is "dry"—meaning that instead of a broth, the noodles are coated in a thin sauce. This allows the toppings to take center stage. We're using spring vegetables, roasted garlic and three forms of pork (bacon, ground pork and a little pork demi-glaze in the sauce). It's a hearty, seasonal take on traditional Japanese cuisine.



Ingredients

- 5 Ounces Ground Pork
- 1 Slice Bacon
- 12 Ounces Fresh Ramen Noodles
- 2 Ounces Pea Tips
- 1 Bunch Garlic Chives
- 1 Head Garlic

Knick Knacks

- 3 Tablespoons Pork Demi-Glaze
- 2 Tablespoons Soy Sauce
- 2 Tablespoons Mirin
- 1 1-Inch Piece Ginger
- 1 Teaspoon Pork Mazeman Spice Blend

(Black Sesame Seeds, White Sesame Seeds, Kibbled Nori & Sansho Pepper)

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 25 to 35 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/592

Recipe #592

1



Prepare & roast the garlic:

Preheat the oven to 475°F. Cut off and discard just enough of the top of the **head of garlic** to expose the cloves, keeping the rest of the head as intact as possible. Place on a piece of aluminum foil; drizzle with olive oil and season with salt and pepper. Tightly wrap the foil around the prepared garlic head and place on a sheet pan. Roast in the oven 28 to 30 minutes, or until browned and very soft. Remove from the oven and carefully unwrap. Set aside to cool.

2



Prepare the ingredients:

While the garlic roasts, wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Small dice the bacon. Mince the garlic chives. Cut the pea tips into 1-inch pieces. Peel and mince the ginger.

3



Cook the bacon:

While the garlic continues to roast, in a medium pot, heat 1 teaspoon of oil on medium until hot. Add the **bacon** and cook, stirring occasionally, 3 to 4 minutes, or until browned and crispy.

4



Add the aromatics & pork:

Add the **ginger** and **all but a pinch of the garlic chives** to the pot of bacon. Cook, stirring frequently, 2 to 3 minutes, or until softened and fragrant. Add the **ground pork** and cook, frequently breaking the meat apart with a spoon, 4 to 5 minutes, or until cooked through; season with salt and pepper. Remove from heat.

5



Make the sauce:

When cool enough to handle, using your hands, gently squeeze the individual cloves out of the **head of roasted garlic**; discard the head. To the pot of aromatics and pork, add the **pork demi-glace, soy sauce, mirin, roasted garlic cloves** and **1 cup of water**; stir to thoroughly combine. Heat to boiling on high. Once boiling, reduce the heat to medium and simmer, stirring occasionally, 2 to 3 minutes, or until slightly reduced in volume.

6



Finish & plate your dish:

While the sauce simmers, add the **noodles** to the pot of boiling water. Cook, stirring occasionally, for exactly 90 seconds. Drain thoroughly and immediately transfer to the pot of sauce. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly coated. Turn off the heat. Stir in the **pea tips**; season with salt and pepper to taste. Divide the **finished mazeman** between 2 bowls. Garnish with the **remaining garlic chives** and **spice blend**. Enjoy!