

Triple Pork Mazemen

with Roasted Garlic & Pea Tips

The endless popularity of ramen has resulted in many variations on the Japanese dish—like mazemen, or brothless ramen. We're infusing our mazemen with the boldness of whole roasted garlic, which turns mellow and sweet in the oven. With hearty pea tips (the leaves of the pea plant) and three delicious forms of pork, our mazemen offers a uniquely satisfying take on the classic. And best of all, we're sending you enough for leftovers!



Ingredients

10 Ounces Ground Pork
1 Slice Bacon
¾ Pound Fresh Ramen Noodles
1 Ounce Pea Tips
1 Bunch Garlic Chives

Knick Knacks

2 Tablespoons Pork Demi-Glace
2 Tablespoons Soy Sauce
2 Tablespoons Mirin
1 Head Garlic
1 1-Inch Piece Ginger
½ Teaspoon Pork Mazemen Spice Blend
(Black Sesame Seeds, White Sesame Seeds, Kibbled Nori & Smoked Paprika)

Makes 3 Servings

About 560 Calories Per Serving

Prep Time: 10 min | Cook Time: 30 to 40 min



1



Roast the garlic:

Preheat the oven to 475°F. Cut off and discard the top of the **garlic head** 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 seasoned garlic head in the foil. Place on a sheet pan and roast 28 to 30 minutes, or until the cloves are browned and very tender. Remove from the oven and carefully unwrap; set aside to cool slightly.

2



Prepare the ingredients:

While the garlic roasts, wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and mince the ginger. Thinly slice the garlic chives. Roughly chop any large pea tips. Small dice the bacon.

3



Cook the bacon:

While the garlic continues to roast, in a large pot, heat 1 teaspoon of olive 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 & ground pork:

Add the **ginger** and **all but a big 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**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 4 to 5 minutes, or until lightly browned and cooked through; season with salt and pepper. Turn off the heat.

5



Make the sauce:

When cool enough to handle, using your hands, gently squeeze the individual cloves out of the **roasted garlic head**; discard the skins. To the pot of **bacon, aromatics and ground pork**, add the roasted garlic cloves, **soy sauce, mirin, demi-glace** 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 the liquid is slightly reduced in volume.

6



Finish the mazemen & plate your dish:

While the sauce simmers, add the **noodles** to the medium pot of boiling water, gently stirring to separate; cook 2 to 3 minutes, or until tender. Drain thoroughly and transfer to the pot of sauce; cook, stirring constantly, 1 to 2 minutes, or until the noodles are thoroughly coated. Turn off the heat. Stir in the **pea tips**; season with salt and pepper to taste. Divide $\frac{2}{3}$ of the finished mazemen between 2 bowls (you will have extra). Garnish with the **remaining garlic chives** and as much of the **spice blend** as you'd like. Enjoy!