

# Pork Ramen

*with Fresh Ramen Noodles & Summer Vegetables*

In this seasonal take on a Japanese standard, we're serving up a delicious version of yakibuta ramen. Yakibuta (Japanese for "roast pork") is a classic preparation similar to char siu, a Cantonese-style Chinese dish. The pork is seared and roasted, then sliced thinly — accenting the ingredients around it with its signature richness. Here, we're serving it with tender ramen noodles, a flavorful broth and seasonal produce, including eggplant and delicate microgreens (the nutritious early sprouts of leafy vegetables).



## Ingredients

- 1 Pork Roast
- 12 Ounces Fresh Ramen Noodles
- 2 Scallions
- 1 Ear Of Corn
- 1 Eggplant
- ¼ Ounce Microgreens

## Knick Knacks

- 2 Tablespoons Pork Demi-Glace
- 2 Tablespoons Rice Vinegar
- 2 Tablespoons Soy Glaze
- 1 1-Inch Piece Ginger
- 1 Teaspoon Pork Ramen Spice Blend  
(Black Sesame Seeds, White Sesame Seeds, Ground Sansho Pepper & Kibbled Nori)

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 25 to 35 min



For cooking tips & tablet view, visit [blueapron.com/recipes/703](https://blueapron.com/recipes/703)

Recipe #703



1



### Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Trim off and discard the root ends of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Remove and discard the husks and silks of the corn. Cut the corn kernels off the cob; discard the cob. Cut off and discard the stem end of the eggplant; cut the eggplant into ½-inch-thick rounds. Peel and mince the ginger.

2



### Sear & roast the pork:

Remove and discard any netting from the **pork**; pat dry with paper towels and season with salt and pepper on all sides. In a large pan, heat 2 teaspoons of oil on medium-high until hot. Add the seasoned pork. Cook, turning occasionally, 4 to 6 minutes per side, or until evenly browned. Transfer to a foil-lined sheet pan. Roast the seared pork 10 to 12 minutes, or until cooked through. (An instant-read thermometer should register 145°F.) Remove from the oven and transfer to a cutting board. Let rest for at least 5 minutes.

3



### Brown the eggplant:

While the pork roasts, wipe out the pan used to sear the pork. Add 2 teaspoons of oil; heat on medium-high until hot. Add the **eggplant** in a single layer; season with salt and pepper. Cook, flipping occasionally, 5 to 7 minutes, or until browned and tender. Season with salt and pepper to taste. Transfer to a plate. Wipe out the pan.

4



### Make the broth:

While the pork continues to roast, add 2 teaspoons of oil to the pan used to brown the eggplant. Heat on medium until hot. Add the **ginger** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened and fragrant. Add the **corn**, **soy glaze**, **vinegar**, **demi-glace** and **2 cups of water**; season with salt and pepper. Bring to a simmer and cook, stirring occasionally, 4 to 6 minutes, or until thoroughly combined. Remove from heat. Season with salt and pepper to taste.

5



### Cook the noodles:

While the broth simmers, add the **noodles** to the pot of boiling water, gently stirring to separate. Cook, stirring occasionally, 2 to 3 minutes, or until tender. Drain thoroughly and rinse under warm water. Divide between 2 bowls.

6



### Finish & plate your dish:

Find the lines of muscle (or grain) of the **rested pork**; thinly slice crosswise against the grain. Stir **any juices** from the cutting board into the broth. Divide the **finished broth** between the 2 bowls of **cooked noodles**. Top with the **browned eggplant** and **sliced pork**. Garnish with the **spice blend**, **green tops of the scallions** and **microgreens**. Enjoy!