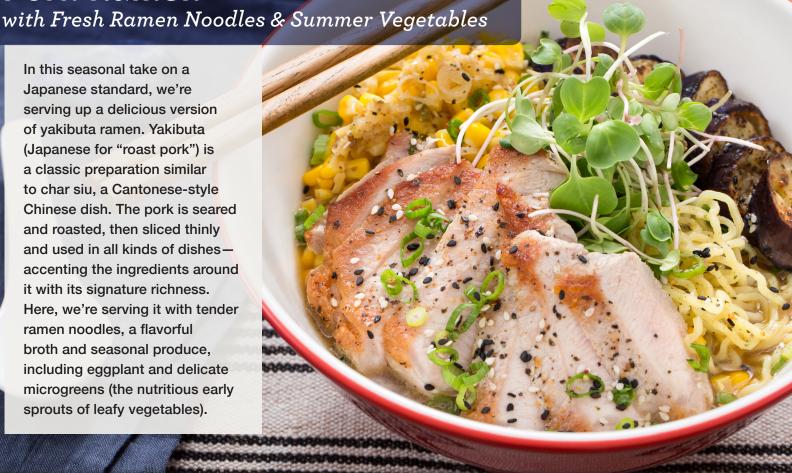
In this seasonal take on a Japanese standard, we're serving up a delicious version of yakibuta ramen. Yakibuta (Japanese for "roast pork") is a classic preparation similar to char siu, a Cantonese-style Chinese dish. The pork is seared and roasted, then sliced thinly and used in all kinds of dishesaccenting 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).

Pork Ramen





# Ingredients

- 1 Pork Roast
- 12 Ounces Fresh Ramen Noodles
- 2 Scallions
- 1 Ear Of Corn
- 1 Eggplant
- 1/4 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



# 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.



# 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.



# 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.



### 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**, **demiglace** 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.



### 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.



# 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!