

# Hoisin Pork Belly & Miso Ramen

with Bok Choy & Soft-Boiled Eggs

2 SERVINGS

⌚ 35-45 MINS



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## Ingredients\*

-  8 oz No Added Hormones Cooked Pork Belly
-  2 Pasture-Raised Eggs
-  ½ lb Ramen Noodles
-  3 oz Radishes
-  10 oz Baby Bok Choy
-  2 Scallions

-  3 Tbsps East Asian-Style Sautéed Aromatics
-  1 Tbsp Rice Vinegar
-  1 Tbsp Mirin<sup>1</sup>
-  2 Tbsps Tahini
-  2 Tbsps Hoisin Sauce
-  1 Tbsp Sambal Oelek

-  1 cup Chicken Bone Broth
-  3 Tbsps Sweet White Miso Paste
-  1 Tbsp Soy Sauce
-  1 tsp Furikake

## INGREDIENT IN FOCUS

A classic Japanese ramen topping, pork belly is an incredibly rich, delicious cut of meat (used to make bacon), whose high fat content allows the meat to turn perfectly tender and flavorful as it cooks and the fat renders. Here, we're coating it with a spicy-sweet glaze after roasting, then serving it over our savory broth and noodles.



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<sup>1</sup>. salted cooking wine

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Cook the eggs

- Place an oven rack in the center of the oven; preheat to 400°F.
- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Once boiling, carefully add the **eggs** and cook 7 minutes for soft-boiled, or until your desired degree of doneness.
- Leaving the pot of water boiling, using a slotted spoon or tongs, transfer the eggs to a strainer and rinse under cold water 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, carefully peel the cooked eggs. Halve lengthwise. Season with salt and pepper.



## 2 Slice the pork belly

- Meanwhile, pat the **pork belly** dry with paper towels.
- Place on a cutting board with the fat cap facing up; cut crosswise into  $\frac{1}{2}$ -inch-thick pieces.



## 3 Roast the pork belly

- Line a sheet pan with foil.
- Place the **sliced pork belly** on the foil; arrange in an even layer.
- Roast 18 to 21 minutes, or until crisp around the edges and heated through.\*
- Transfer to a paper towel-lined plate.



## 4 Prepare the remaining ingredients & make the glaze

- Meanwhile, wash and dry the fresh produce.
- Cut off and discard the root ends of the **bok choy**, then thinly slice crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.



## Step 4 continued:

- Thinly slice the **radishes** into rounds; place in a bowl. Add the **mirin** and **vinegar**; season with salt and pepper. Stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes.
- In a separate, medium bowl, combine the **hoisin sauce** and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.

## 5 Cook the noodles

- Add the **noodles** to the same pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 3 to 5 minutes, or until tender. Turn off the heat.
- Drain and rinse under warm water 30 seconds to 1 minute to prevent sticking.
- Transfer to two serving bowls.
- Wipe out the pot.



## 6 Make the broth & serve your dish

- In the same pot, heat the **miso paste**, **tahini**, and **sautéed aromatics** on medium-high until hot. Cook, stirring frequently, 30 seconds to 1 minute, or until softened.
- Add the **sliced bok choy** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until the bok choy leaves are wilted.
- Add the **bone broth** (carefully, as the liquid may splatter), **soy sauce**, and  $\frac{3}{4}$  **cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cook, stirring occasionally, 4 to 6 minutes, or until slightly reduced in volume.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Carefully divide the **broth** between the two bowls of **cooked noodles**.
- To the bowl of **glaze**, add the **roasted pork belly**; toss to coat.
- Serve each bowl of **finished broth and noodles** topped with the **glazed pork belly**, **seasoned eggs**, and **marinated radishes**. Garnish with the **sliced green tops of the scallions** and **furikake**. Enjoy!



\*The USDA recommends reheating cooked pork to 140°F.

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.  
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