

## Japanese Style Ramen

Serves: 2

Prep Time: 25 Mins.

Cook Time: 15 Mins.

### Ingredients:

#### Broth:

4 Oz. Dashi (Fish Flakes)

¾ Cup Miso Paste

¼ Cup Rice Wine Vinegar

3 Quarts Chicken Broth (Low or no Sodium)

4-5 Oz. Chinese Noodles

½ Oz. Scallions, chopped

1 Sheet Nori, sliced into thin match stick strips

1 Oz. Carrots, shredded

3 Shitake Mushrooms

½ Oz. Bamboo Shoots

6-7 Oz. Pork, sliced, brined, cooked

As needed Soy Sauce

As needed Serracha

### Directions:

In a large sauce pan gallon or better, add all the ingredients for the broth and stir until the Dashi is almost dissolved. Put on a medium heat and bring to a boil, then turn down the heat and let simmer for 15-20 minutes.

While the broth is finishing, prep the veggies and place them separately on a large plate or tray and set aside. Remove the pork from the brine and cook it however is best for the cut of meat. Once finished, let the meat rest, and by now the broth is done.

Add the noodles to the hot broth, it will not take long for these to cook 3-4 minutes. Using a strainer remove the noodles from the broth to a large bowl. Add the broth to the bowl but still leave room for the noodles to show, about ¾ full. Arrange the veggies on top of the noodles and broth and then cover with a lid and let the veggies steam.

Slice the hot pork into bit size pieces, then remove the lid from the bowl and place several slices of pork between the noodles and both. Season with soy sauce, chili paste, or curry sauce to give the ramen bowl a kick.