



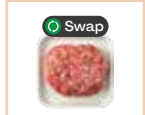
Smart Miso Pork Ramen

with Jammy Egg

Smart Meal

Spicy

25 Minutes



Ground Beef
250 g | 500 g

Customized Protein **+** Add **↻** Swap or ***2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Pork
250 g | 500 g



Ramen Noodles
100 g | 200 g



Moo Shu Spice Blend
1 tbsp | 2 tbsp



Sesame Oil
1 tbsp | 2 tbsp



Soy Sauce
1 tbsp | 2 tbsp



Green Onion
1 | 2



Shanghai Bok Choy
2 | 4



Chicken Broth Concentrate
1 | 2



Sriracha
1 tsp | 2 tsp



Egg
2 | 4



Miso Broth Concentrate
1 | 2



Carrot, julienned
56 g | 113 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Boil egg

- Before starting, wash and dry all produce.

- Add **3 cups** (6 cups) **warm water** to a small pot. Bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Using a spoon, lower **egg** into the **boiling water**. Cook for 7 min for a **runny yolk** or 9 min for a **set yolk**.**
- Drain and rinse **egg** under **cold water** for 30 sec, until cool enough to peel.

2



Prep

- Meanwhile, cut **bok choy** into 1-inch pieces. (**TIP:** Rinse bok choy leaves to wash away any hidden dirt.)
- Thinly slice **green onions**.

3



Make broth

- Add **4 cups** (8 cups) **water** to a large pot. Cover and bring to a boil over high heat.
- Add **half the soy, miso** and **chicken broth concentrate** to the pot of **water**. Bring to a boil. Cook, stirring occasionally, 4-5 min. Season with **salt**, to taste.

4



Cook pork

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **half the sesame oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Add **Moo Shu Spice Blend** and **remaining soy**. Cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**.
- Transfer to a plate, then cover to keep warm.

5



Cook veggies & noodles

- Add **remaining sesame oil** to the same pan. Add **bok choy** and **carrots** to the pan. Cook, stirring often, until tender-crisp, 2-3 min.
- Season with **salt** and **pepper**.
- Meanwhile, add **ramen noodles** to the boiling **broth**. Cook uncovered until tender, 1-2 min.
- Divide **noodles** and **broth** between bowls, then set aside.

6



Finish and serve

- Peel, then halve **eggs**.
- Divide **pork** and **veggies** between bowls.
- Top with **eggs**.
- Sprinkle over **green onions**.
- Top with **sriacha**, if desired.

4 | Cook beef

Swap | **Ground Beef**

If you've opted to get **beef**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **pork**.**

** Cook to a minimum internal temperature of 74°C/165°F.