



Hoisin Pork & Mushroom Ramen Bowl

Succulent pork tenderloin, tenderstem broccoli, and mixed mushrooms simmered in a flavorful broth of hoisin, white miso, soy sauce, garlic, and ginger. Served over egg noodles and topped with spring onions and a drizzle of chili oil, this comforting bowl is a perfect balance of umami, spice, and hearty goodness.

Ingredients

- Pork Tenderloin
- Spring Onion
- Tenderstem Broccoli
- Garlic
- Ginger
- Mixed Mushrooms
- Hoisin Sauce
- White Miso Paste
- Soy Sauce
- Chilli Oil
- Egg Noodle Nest

Your Pantry

- Sesame Oil

Nutritional Info

Calories: 845 kcal
Carbohydrates: 86 g
Protein: 96 g
Fat: 12 g

Allergens

Wheat (Hoisin Sauce, Soy Sauce)


Soy (Chilli Oil, Hoisin Sauce, Miso Paste, Soy Sauce)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) Preheat the oven to 200°C(fan) and boil the kettle

2) Cook the pork

Brush the pork all over with the hoisin sauce and then place on a baking tray and cook for 25-30 or until cooked through (smaller cuts will take less time, so if you are one person, check at 20 mins), basting half way through. Once cooked, remove from the oven and transfer to a board to sit for 5 mins. While the pork cooks...

3) Cook the noodles

Place the noodles in a pan of boiling water and cook for 5-7 minutes or until just cooked through. Strain and rinse with cold water to cool them down then drain and set aside.

4) Prepare the vegetables

Peel and finely slice or crush the garlic. Finely grate about ½ teaspoon per person of the ginger. Finely slice the spring onion. Roughly chop the mushrooms.

5) Cook the vegetables

Add a drizzle of oil (sesame would work really well here) to a saucepan big enough to hold your ramen. Place the saucepan on medium heat, and once hot add in the spring onion, garlic, and ginger. Cook down for 3-4 minutes, then add in the mushrooms. Fry for a further couple of minutes or until softened.

6) Make the soup base

Add the miso paste to the saucepan with 400ml of boiling water per person. Use a whisk, stirring constantly until the miso is dissolved. Add in the soy sauce and broccoli and cook for 3-4 minutes or until the broccoli is tender.

7) Serve the dish

Slice the pork. Serve the noodles into bowl and ladle the soup base over the top. Lay the slices of pork over and drizzle with crispy chilli oil on top (be warned - it's spicy!).



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