



Recipe name:

Tan Tan Ramen

Recipe description:

Tan Tan Ramen is a Japanese ramen dish, based on a Chinese recipe, that is packed full of flavour. It's spicy, rich and creamy.

This playful fusion of Japanese tradition and Chinese flair delivers spicy, creamy bliss in every bite. With golden ground pork marinated in a broth of soy sauce, mirin, ginger, and garlic – and topped off with blanched pak choi, noodles, and a soft-boiled egg – it's a delightful mix of textures and tastes for a memorable summer experience.

Created by

@vinniecooks

Prep Time

30 minutes

Cook Time

15 minutes

Serves:

2

Made with:

PEPPADEW® Spicy Onion Crunch

Course:

Dinner

Occasion:

Dinner Party

Ingredients:

Pork & Marinade:

- 8oz ground pork
- 1tbsp soy sauce
- 1tbsp mirin
- 1tbsp ginger, minced
- 1tbsp vegetable oil
- 2x garlic cloves, minced

Soup Base:

- 2tbsp soy sauce
- 2tbsp peanut butter
- 1tbsp rice vinegar
- ½ tsp sugar
- 1tbsp onion crunch
- 2x cups chicken stock
- 2x cups unsweetened oat milk

Noodles & Toppings:

- Pak choi, two leaves
- 10-12oz ramen noodles
- 1x boiled egg
- Spring onions, chopped
- PEPPADEW® Spicy Onion Crunch

Method:

1. Add oil to a pan and brown the ground pork with soy sauce, mirin, ginger, garlic and sugar. Fry until the pork is cooked and crispy. Set aside.
2. Add the chicken stock and oat milk to a pot, and bring to a simmer. Cover to keep warm (do not let it reach boiling point).
3. To a large pot of boiling water, add the pak choi and blanch for between 30 seconds to 1 minute. Remove from the water, drain, and set aside. Bring the water to a boil again, add the noodles and cook them as per the package directions.
4. In the small pot of boiling water, boil the egg for 6 minutes, then add to an ice bath to achieve a jammy egg.
5. Add peanut butter to each bowl, along with soy sauce, rice vinegar and Spicy Onion Crunch, and mix to make your soup base. Pour in the milk mixture and stir.
6. Add in the noodles, followed by the pork and toppings