

Fried Pork Ramen



Ready in **40 minutes**

Serves **6 people**

Ingredients

- 2 boneless skinless pork tenderloins; fat trimmed
- 1 c. panko bread crumbs
- 1 c. Cooking oil (for frying)
- 1 package stir fry noodles (can use instant ramen noodles if you can't find these at your local grocery store)
- 32 oz. ramen broth (I use Culinary Tours)
- 1 tbl. Fresh minced ginger
- 2 cloves fresh garlic; minced
- 1 tsp. Paprika
- 1 tsp. Sea salt
- 1 raw egg; beaten
- 1 soft boiled egg
- 1 tbl. Sesame oil
- 1 tbl. EVOO
- 2 c. baby bok choy; chopped
- 1 c. shiitake mushrooms (or regular mushrooms)
- 1 c. green onion; sliced
- Optional: Chili oil for spice (homemade recipe will be in tips)

Preparation

1. **Cook ramen noodles to package instructions.** Drain and set aside.
2. **In a medium sized mixing bowl, add bread crumbs, paprika, and sea salt.** Mix together well.

3. **Heat 1 c. cooking oil** over medium-high heat.
4. **Smother pork tenderloins in beaten egg**, and cover in bread crumbs.
5. **Fry pork on both sides** until golden brown and cooked through (no pink in middle). Remove from heat and set aside.
6. **In a large skillet**, add 1 tbl. EVOO over medium heat. Add garlic and ginger. Cook until slightly fragrant (about 2 minutes).
7. **Mix in sliced green onion and mushrooms**. Add in bok choy and 1 tbl. Sesame oil. Cook until bok choy is slightly wilted (this will cook more in the broth).
8. **Bring ramen broth to a boil**. Add vegetables. Lower to a simmer and add noodles; about 5 minutes.
9. **Move broth and noodles to a bowl**. Slice pork and place on top of noodles. Add soft boiled egg and chili oil. Garnish with green onion and serve hot.

Tips

Chili oil recipe:

2 tbl. Crushed red pepper

1 tsp. Fresh ginger; minced

1 tsp. Fresh garlic; minced

2 tbl. EVOO

Toast all ingredients over medium-high heat until fragrant. Remove from heat.