

Easy Pork Ramen

(Serves: 2)

Ingredients

Great Southern Premium WA Pork Fillet

Pork Spice Mix

Fresh Ginger, 1 inch (skin removed & sliced)

Fresh Garlic, 4 cloves (chopped, minced)

Cobram Estate Australian Extra Virgin Olive Oil, 2 tbsp

Kura Certified Organic Premium Soy Sauce, 1 tbsp

G-Fresh Sea Salt & Pepper, 1 tbsp each

Noodles

Maggi 2 Minute Oriental Noodles, (1-2 packs with spice mix sachet)

Chinese Vegetables, 4 stalks (washed)

2 Spring Onions, (chopped, plus extra for garnish)

Kura Certified Organic Premium Soy Sauce, 2 tbsp

Boiling Water, 1 ½ cups (375ml)

2 Eggs, (boiled, peeled & sliced)

G-Fresh Crushed Chillies, ½ tbsp

G-Fresh Sea Salt & Pepper, (to season)

Method

Step 1

Cut the pork fillet into approximately 12 slices & flatten.

In a small mixing bowl, combine the pork spice mix ingredients.

Step 2

Heat oil in a large frying pan and add half of the pork slices in.

Cook for approximately 3-4 minutes on each side, until browned. Adjust cooking time if required.

Remove the pork and repeat the cooking process for the other half of the pork slices. Remove from the pan and set aside.

Step 3

Add the Chinese vegetables and Maggi 2 Minute Oriental Noodles with spice mix sachet into a large serving bowl. Add in the chopped spring onion, soy sauce, and hot water.

Stir to combine and soften the noodles.

Step 4

Add the pork fillet slices into the bowl, along with the hard-boiled eggs.

Garnish with more spring onion, crushed chillies, and season well with salt & pepper.

Step 5

Serve & enjoy!



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Pic for illustration purposes only. Recipe may vary in appearance to pic.