

Pork-miso Ramen Soup With Soy-marinated Egg

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-miso-soup-recipe>

Ingredients:

- 2 large eggs
- 1/2 cup soy sauce
- 2 tablespoons fish sauce I use Three Crabs
- 2 tablespoons rice vinegar
- 1 tablespoon sugar or splenda
- 1 pound ground pork
- 1/2 small onion finely diced
- 1 tablespoon gochujang or more to taste, Korean red chili paste
- 1/8 teaspoon white pepper
- 3 cups chicken broth
- 3 cups water
- 2 packages ramen noodles good-quality
- 2 cups cabbage thinly sliced
- 4 scallions sliced, keep white part separated from green tops
- 2 tablespoons miso paste **, Japanese fermented soy bean paste
- mung bean sprouts carefully washed
- cilantro chopped
- corn niblets warmed
- scallions green parts only, thinly sliced
- tamari see note
- leftover meat optional, e.g., rotisserie chicken, sliced pork tenderloin, etc.

Nutrition:

1. Calories: 700 calories
2. Carbohydrate: 41 grams
3. Cholesterol: 210 milligrams
4. Fat: 42 grams

5. Fiber: 3 grams
 6. Protein: 39 grams
 7. SaturatedFat: 16 grams
 8. Sodium: 3870 milligrams
 9. Sugar: 6 grams
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