

Pork and Miso Noodle Soup

Yield: 4 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-street-food-egg-noodle-recipe>

Ingredients:

- 2 tablespoons extra virgin olive oil
- 3 garlic cloves crushed
- 2 shallots green, thinly sliced
- 1/4 cup miso paste white shiro
- 4 cups chicken stock reduced sodium
- 1 tablespoon fresh ginger finely grated
- 400 grams pork mince
- 1 tablespoon Sriracha sauce choice more to taste if required
- 2 tablespoons rice vinegar
- 2 tablespoons mirin
- 1/4 cup tamari reduced sodium
- 1 tablespoon sesame oil
- 500 grams egg noodles or noodles of choice prepared according to package directions
- 2 cups baby spinach or chopped baby bok choy
- 1 cup bean sprouts
- 4 soft-boiled eggs peeled
- sesame seeds
- shredded nori

Nutrition:

1. Calories: 1020 calories
2. Carbohydrate: 118 grams
3. Cholesterol: 390 milligrams
4. Fat: 32 grams
5. Fiber: 6 grams
6. Protein: 60 grams
7. SaturatedFat: 7 grams
8. Sodium: 2210 milligrams
9. Sugar: 10 grams

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