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Slow Cooker Japanese Pork and Ramen Soup

Yield: 4 min Total Time: 45 min

Recipe from: https://www.recipeschoose.com/recipes/japanese-pork-loin-recipe-ramen-broth-authentic

Ingredients:

- 2 onions minced
- 6 garlic cloves minced
- 2 tablespoons fresh ginger minced or grated
- 1 tablespoon vegetable oil
- 8 cups low sodium chicken broth
- 12 shitake mushrooms stemmed and sliced thin
- 1 1/2 pounds boneless country style pork ribs trimmed
- salt
- pepper
- 9 ounces ramen noodles flavoring packets discarded
- 6 ounces baby spinach about 6 cups
- 2 tablespoons white miso plus extra for serving
- 2 tablespoons low sodium soy sauce plus extra for serving
- 1 tablespoon mirin
- 1 toasted sesame oil teas
- 2 scallions sliced thin
- 1 tablespoon sesame seeds toasted

Nutrition:

Calories: 850 calories
Carbohydrate: 63 grams
Cholesterol: 125 milligrams

4. Fat: 44 grams5. Fiber: 7 grams6. Protein: 54 grams7. SaturatedFat: 9 grams8. Sodium: 2380 milligrams

9. Sugar: 4 grams

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