

Miso Pork Ramen with Gyoza

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-ramen-dashi-recipe>

Ingredients:

- 10 ounces ramen dried
- 4 ounces flowering chives Chinese, cut into 2 inch slices
- 3 tablespoons aka miso
- 3 tablespoons mirin
- 2 tablespoons sesame oil
- 2 cloves garlic minced
- 1 onion small, chopped
- 12 ounces ground pork
- 6 shiitake mushrooms soaked and finely
- 1 teaspoon dashi
- 6 tablespoons soy sauce
- 12 gyoza pan fried
- 2 tablespoons sliced green onions finely
- toasted sesame seeds

Nutrition:

1. Calories: 670 calories
2. Carbohydrate: 54 grams
3. Cholesterol: 60 milligrams
4. Fat: 38 grams
5. Fiber: 4 grams
6. Protein: 25 grams
7. SaturatedFat: 14 grams
8. Sodium: 2850 milligrams
9. Sugar: 3 grams

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