

# Japanese Tonkotsu Ramen

Yield: 4 min  
Total Time: 30 min

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

## Ingredients:

- 180 grams base Tonkotsu soup, pork bone broth
- 12 ounces ramen noodles
- 1 cup mushrooms Kikurage
- 1 cup corn cooked
- 2 tablespoons sesame chili oil
- 4 sheets nori or seaweed snack
- 1/4 cup sliced green onions
- 1 teaspoon spice Togarashi
- 4 eggs
- 2 cups spinach Sauteed, optional
- 8 ounces pork belly thinly sliced
- 12 ounces sliced pork tenderloin thinly sliced
- 12 ounces chicken breast thinly sliced
- 12 ounces tofu thinly sliced
- 1/2 pound ground pork

## Nutrition:

1. Calories: 1160 calories
2. Carbohydrate: 65 grams
3. Cholesterol: 355 milligrams
4. Fat: 74 grams
5. Fiber: 4 grams
6. Protein: 58 grams
7. SaturatedFat: 28 grams
8. Sodium: 2080 milligrams
9. Sugar: 4 grams

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