

Pork Ramen

Yield: 8 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-stewed-leeks-recipe>

Ingredients:

- 3 pounds boneless pork shoulder
- kosher salt to taste
- 2 tablespoons canola oil
- 1 yellow onion coarsely chopped
- 6 garlic cloves chopped
- 2 inches fresh ginger piece, peeled and chopped
- 8 cups low sodium chicken broth 64 fl. oz./2 l
- 1 leek white and green parts, halved lengthwise and coarsely chopped
- 4 ounces cremini mushrooms brushed clean and coarsely chopped
- low sodium soy sauce for seasoning
- sesame or chile oil for seasoning
- 1 1/2 pounds ramen noodles fresh
- 8 soft-boiled eggs
- 4 green onions white and pale green parts, finely chopped

Nutrition:

1. Calories: 760 calories
2. Carbohydrate: 62 grams
3. Cholesterol: 315 milligrams
4. Fat: 31 grams
5. Fiber: 3 grams
6. Protein: 60 grams
7. SaturatedFat: 10 grams
8. Sodium: 2140 milligrams
9. Sugar: 4 grams

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