

# Japanese Spicy Miso Ramen

Yield: 4 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/tofu-spinach-curry-japanese-recipe>

## Ingredients:

- 12 ounces ramen noodles
- 4 packets white miso paste omit for vegan
- 3 1/2 tablespoons seasoning Red miso
- 6 chicken broth concentrate packets
- 3 tablespoons sesame oil use more sesame oil if you omitted white miso
- 2 teaspoons garlic
- 8 ounces pork belly Sliced
- 10 ounces pork tenderloin
- 8 ounces tofu
- 10 ounces chicken breast
- 1/2 pound ground pork
- 4 soft-boiled eggs
- 4 tablespoons chili-garlic sauce
- 1/4 cup green onions
- 4 sheets nori seaweed
- 2 cups spinach Sauteed
- 1 cup sliced mushrooms Sauteed

## Nutrition:

1. Calories: 1450 calories
2. Carbohydrate: 77 grams
3. Cholesterol: 385 milligrams
4. Fat: 93 grams
5. Fiber: 4 grams
6. Protein: 93 grams
7. SaturatedFat: 27 grams
8. Sodium: 2620 milligrams
9. Sugar: 5 grams

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