

Spicy Pork Ramen Noodle Soup

Yield: 4 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/simple-chinese-ramen-soup-recipe>

Ingredients:

- 2 tablespoons olive oil
- 2 1/4 pounds pork shoulder rolled
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2 carrots peeled. One left whole, the other cut into matchsticks
- 1 onion cut in half, no need to remove the skin
- 1 stick celery broken in half
- 3 cloves garlic chopped in half, no need to peel
- 1 ginger thumb-sized piece of, roughly chopped, no need to peel
- 8 7/16 cups chicken stock
- 2 tablespoons mirin
- 3 tablespoons soy sauce
- 2 tablespoons gochujang Paste this can be found on the speciality aisle of larger supermarkets
- 1 red chilli roughly sliced, remove the seeds if you don't like it too hot
- 4 large eggs
- 4 9/16 cups ramen noodles dried
- 1 leek sliced
- 3 1/3 cups baby spinach leaves packed
- 1 teaspoon sesame seeds
- 1 teaspoon black sesame seeds
- 1 bunch scallions spring onions, chopped
- 1 teaspoon chilli flakes

Nutrition:

1. Calories: 1000 calories
2. Carbohydrate: 70 grams
3. Cholesterol: 395 milligrams
4. Fat: 43 grams
5. Fiber: 5 grams

6. Protein: 80 grams
 7. SaturatedFat: 12 grams
 8. Sodium: 2860 milligrams
 9. Sugar: 16 grams
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