

Abura Soba - Japanese Spicy Pork Noodles

Yield: 2 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/wasabi-and-yuzu-japanese-dressing-recipe>

Ingredients:

- 5 ounces pork belly thick, or pork rump
- 3 tablespoons soy sauce
- 1 tablespoon mirin
- 1 teaspoon sugar
- 1 clove garlic smashed
- 1 tablespoon rice wine vinegar
- 1 tablespoon vegetable oil divided
- 2 tablespoons sesame oil divided
- 2 teaspoons miso paste red, divided
- 2 eggs cold, Japanese or farm-fresh eggs if you can find them
- 1000 milliliters boiling water
- 200 milliliters cold water
- 1 tablespoon vegetable oil
- 2 cloves garlic minced
- 1 inch peeled fresh ginger piece of, minced
- 6 ounces ground pork
- 1 tablespoon doubanjiang Tobanjan /, spicy bean paste
- 1 tablespoon soy sauce
- 1 tablespoon mirin
- 1 teaspoon sugar
- 2 ramen noodles packs thick
- 1/2 cup scallions chopped, green and white parts separated
- 1/4 cup shredded nori dried
- chili oil
- rice wine vinegar
- yuzu kosho to taste (optional)

Nutrition:

1. Calories: 1080 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 325 milligrams
4. Fat: 98 grams
5. Fiber: 1 grams
6. Protein: 31 grams
7. SaturatedFat: 25 grams
8. Sodium: 2190 milligrams
9. Sugar: 6 grams

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