

# Crispy Pork Belly Ramen



## Ingredients

### PORK BELLY:

1 ½ -2 lbs / 0.75 - 1 kg skinless pork belly  
1 tsp / 5 mL EACH granulated sugar, salt and ground black pepper

### RAMEN:

2-900 mL cartons chicken broth  
¼ cup / 50 mL EACH mirin and Japanese sake  
2 Tbsp / 30 mL soy sauce  
1 Tbsp / 15 mL miso paste\*  
12 cloves garlic, quartered  
2-inch / 5 cm piece ginger root, peeled and sliced  
2 sheets nori, divided  
2 eggs, medium-boiled, peeled and sliced in half  
1 cup / 250 mL sliced shiitake mushrooms  
¾ cup / 175 mL matchstick carrots  
½ cup / 125 mL thinly sliced snap peas  
2-3 green onions, thinly sliced diagonally  
400 g fresh or instant ramen noodles, cooked according to package instructions

\*Miso paste is a popular Japanese seasoning made from fermented soybeans. Kept refrigerated, it can be found in most major grocery stores, alongside chilled tofu products and dairy substitutes.

## Directions

### FOR THE PORK BELLY:

1. Preheat oven to 450°F.
2. In small bowl, combine sugar, salt and pepper. Rub both sides of pork belly with seasoning.
3. Place pork belly on rack on foil-lined rimmed baking sheet. Roast for 20-25 minutes.
4. Reduce heat to 275°F. Roast 50-60 minutes more or until meat is tender but not falling apart.
5. Remove pork belly from oven, tent loosely with foil and let rest 10-15 minutes before carving

into ¼-inch thick slices.

### **FOR THE RAMEN:**

1. In large stock pot, combine broth, mirin, sake, soy sauce, miso paste, garlic and ginger.
2. Cut 1 sheet of nori into quarters. Add to broth mixture.
3. Over high heat, bring contents of pot to a boil. Reduce heat to low and simmer for 1 hour.
4. Strain and discard solids. Return contents to pot; keep hot.
5. Cut remaining sheet of nori into thin strips. Set aside.
6. Divide noodles evenly among 4 large bowls. Ladle broth over noodles and top with slices of pork belly, halved egg, mushrooms, carrots, snap peas and green onion.
7. Garnish with nori strips. Serve immediately.

### **Additional Info**

- **Cut:** Belly
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 150
- **Number of Servings:** 4