

Gingery Pork Ramen

Servings: 6

Kosher Key:

Prep Time: 15 Minutes

Cook Time: 5 Minutes

Total Time: 20 Minutes

- 1-1/2 lbs ground pork
 - 8 cups low-sodium chicken broth
 - 1 lb bok choy, white parts thinly sliced on the diagonal, green leaves coarsely chopped
 - 5 Tablespoons low-sodium soy sauce
 - 1-1/2 Tablespoons freshly grated ginger (I use the paste)
 - 1-1/2 teaspoons finely minced garlic
 - 5 scallions (green parts only), sliced on the diagonal
 - 1-1/2 teaspoons Sriracha
 - 2-(3 oz) packages ramen noodles, broken to your liking (do not use flavor packet)
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- In a large nonstick skillet over medium-high heat, brown the pork until cooked through and no longer pink (I like to brown the pork really well.) Drain the fat. Set aside.
 - In a large soup pot combine broth, bok choy whites, soy sauce, ginger, garlic, scallions and Sriracha. Bring to a boil and lower to maintain simmer for 2 minutes. Stir in ramen and pork, simmering for one minute more. Turn off heat and stir in bok choy green leaves. Let sit off heat for 2 minutes while noodles constitute themselves. Serve immediately.