



EARTHWORKS
LANDSCAPE ARCHITECTS & CONTRACTORS, INC.

Ramen with Pork, Scallions, and Cabbage

Ingredients:

- 1 lb. pork tenderloin (about 1 medium tenderloin) trimmed and sliced into thin strips
- 8 Tsp. low –sodium soy sauce
- 2 Tbl. vegetable oil
- 12 medium scallions, white and green parts separated, both sliced on bias into 1” lengths
- 6 medium garlic cloves, minced
- 1 Tbl. minced or grated fresh ginger
- 1/8 Tsp. red pepper flakes
- 3 ½ cups low-sodium chicken broth
- 4 (3 oz.) packages ramen noodles, discard seasoning packets
- 2 Tbl. oyster-flavored sauce
- 2 Tsp. toasted sesame oil
- ½ lb. green cabbage, cored and sliced thin

Directions

1. Pat the pork dry with paper towels and toss with 2 teaspoons of the soy sauce. Heat 1 tablespoon of the oil in a 12-inch non-stick skillet over high heat until just smoking. Add the pork, break up any clumps, and cook without stirring until beginning to brown, about 1 minute. Stir the pork and continue to cook until cooked through, 1 minute longer. Transfer the pork to a bowl, cover to keep warm, and set aside.
2. Add the remaining 1 tablespoon of oil to the skillet and return to a medium-high heat until shimmering. Add the scallion whites and cook until lightly browned and softened, about 3 minutes. Stir in the garlic, ginger, and red pepper flakes and cook until fragrant, about 30 seconds.
3. Stir in the broth. Break the bricks of ramen into small chunks and add to the skillet. Bring to a simmer and cook, tossing the ramen constantly with tongs to separate, until the ramen is just tender but there is still liquid remaining in the pan, about 2 minutes.

4. Stir in the remaining 2 tablespoons soy sauce, the oyster-flavored sauce, and the sesame oil. Stir in the scallions and cabbage and cook until the cabbage is wilted and the sauce is thickened, about 1 minute. Return the pork, along with any accumulated juices, to the skillet and cook until warmed through, about 30 seconds. Serve.