




Total Time
120 MIN.

Serving Size
2 CUP / 480 ML

Difficulty
HIGH

Yields
12

Noodle bowls are a staple in Asian cuisine and there are many varieties. This tasty version combines wontons, ramen noodles, savoury Chicken Stock with traditional seasonings and Chinese BBQ pork garnish.

 **Tip**
Serve with Srirachi Hot Sauce or chili paste, if desired.

INGREDIENTS	WEIGHT	MEASURE
Soy Sauce, low sodium preferred	2 tbsp	30 mL
Brown Sugar	2 tsp	10 mL
Honey	1 tsp	5 mL
Red Food Colouring	1 tsp	5 mL
Pork Tenderloin, trimmed of fat and silver skin	14 oz	420 g
Artisan by Stockpot® Chicken Stock	16 cups	4 L
Ginger, freshly peeled and cut in thin slices		
Garlic Cloves, smashed	3 na	3 na
Fish Sauce or Soy Sauce (optional)	1 tbsp	15 mL
Ramen Noodles, dry	12 oz	360 g
Wontons, prepared or house made	48 na	48 na
Cilantro, fresh chopped	1/2 cup	125 mL
Green Onions, chopped	1/2 cup	125 mL

INSTRUCTIONS

1. Combine soy sauce, sugar, honey and food colouring in shallow pan. Add pork; turn to coat completely. Cover and refrigerate 1 hour or overnight, turning meat occasionally. Reserve marinade. Place meat on a wire rack in a roasting pan. Bake 30 minutes at 350° F (180° C), or until no longer pink in the center, turning and basting frequently with marinade. Let cool before slicing. Discard any remaining marinade.
2. Reconstitute Artisan Chicken Stock according to package directions. Add ginger and garlic, bring to a boil then reduce heat to simmer while you prepare the other ingredients. Before using, season with fish sauce or soy sauce to taste.
3. Cook noodles according to package directions. Drain and rinse under cold water. Cut into short pieces, about 1 ½ inches long. Set aside.
4. Cook wontons in boiling Chicken Stock. To serve place 2 oz (57 g) cooked ramen noodles in the bottom of a bowl, add 1 ½ cups (360 mL) boiling stock with 4 cooked wontons and 2 slices pork tenderloin. Garnish with 2 tsp (10 mL) each green onion and cilantro.