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# Miso Ground Pork with Somen Noodle

## INGREDIENT

- 30 g dried somen noodle
- 100 g ground pork
- 1-2 cloves garlic, minced
- 1/2 onion, minced
- 1/4 cabbage, shredded
- 1/2 tomato, cut into wedges
- 1/2 – 1 tsp. miso
- 1 tbsp. sake
- 1 tbsp. mirin
- 1/2 – 1 tsp. soy sauce or to taste
- 1-2 tsp. vegetable oil
- Roasted white sesame seeds as much as you like for topping
- 1 green onion, sliced for topping

## DIRECTION

1. **Prepare the vegetables.** Start with cleaning all the vegetables in running water. After that mince the garlic and the onion. Follow by shredding the cabbage into fine strings, cutting half a tomato into wedges, and slicing the green onion. Drain well and put the shredded cabbage in a bottom of a serving and set aside along with the rest of the vegetables.
  2. **Cook the ground pork.** Put a saucepan or a wok on medium high heat. Once the pan is hot, add vegetable oil. Stir-fry minced garlic and minced onion and continue to stir-fry until soft. Add ground pork and stir-fry until the color changes. Flavor the pork with sake, mirin and miso and continue to stir-fry until the alcohol is completely evaporated.
  3. **Cook somen noodle.** While waiting for the pork to cook, boil water on high heat. Once the water is boiling, add the noodle and boil it for 1-2 minutes (or as indicated on the package). Once cooked, drain the water and immediately put in cold water. Drain well and put the noodle on top of the cabbage in the prepared plate.
  4. **Final adjustment and the pork is done.** Once the liquid almost completely evaporated but the pork still looks a little juicy, the pork is ready. Adjust the taste with soy sauce and stir to combine. Finally, remove the pork from the heat and pour on top of the noodle.
  5. **Garnish with toppings.** Arrange tomato wedges on the side. Finally, sprinkle some roasted white sesame seeds and enjoy!
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