

# Spicy Pork Ramen Noodles (Ja Ja Men)

**Cuisine** Japanese

**Servings**

2 PEOPLE

**Prep Time**

10 MINUTES

**Cook Time**

7 MINUTES

## Ingredients

- 1 tablespoon vegetable oil
- 1 1/2 cup ground pork
- 2 tablespoons gochujang Korean hot pepper paste
- 1 teaspoon granulated sugar
- 2 tablespoon soy sauce
- 1/4 cup sake
- 1 teaspoon sesame oil
- 4 ounce fresh or dry ramen noodles (or egg noodles)
- 4 scallions cut into thirds and thinly sliced lengthwise
- 1 large tomato chopped into 8 slices

## Instructions

1. – In a medium pan over medium high heat, add vegetable oil, ground pork, gochujang, sugar, soy and sake.  
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2. Cook for 5 minutes or until pork is cooked through.  
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3. Keep stirring and breaking the pork into small pieces. Turn the heat off, add sesame oil, stir and set aside.  
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4. Boil ramen noodles according to package instructions and drain. Divide noodles among two bowls.  
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5. Top with ground pork, scallions and tomatoes. Serve immediately.

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