

Pork Belly Ramen Bowl with Soft Boiled Eggs

My easy pork belly ramen bowl recipe has a delicious full-bodied broth as well as tender ramen noodles and savory pork belly! The soy sauce and sesame give this Asian noodle bowl a rich, umami flavor that everyone will enjoy, and you can add all your favorite ramen toppings!

Author | [Angela](#)

Servings: 2 servings Calories: 549kcal

Prep 5 minutes

Cooking 10 minutes

Total Time 15 minutes



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Ingredients

- 0.5 tablespoon [butter](#)
- 0.5 teaspoon [sesame oil](#)
- 0.75 lb pork belly (cooked until crisped)
- 0.5 tablespoon [ginger](#) (freshly grated or finely minced)
- 1 teaspoon garlic (minced)
- 2 cups [chicken broth](#) (or ham stock)
- 0.17 cup [soy sauce](#) (more, to taste if desired)
- 1 tablespoon hoisin sauce
- 1 tablespoon [rice vinegar](#)
- 4.5 oz ramen noodles (3 packages, discard the seasoning packets)

Optional & Toppings

- hard boiled egg (enough for each serving to have 1-2 halves)
- 1 Tbsp [chili paste](#) (optional)
- 0.5 tablespoon sriracha (optional)
- 0.13 cup shiitake mushrooms
- 0.25 cup carrots (shredded)
- 0.25 cup [green onions](#) (sliced)
- sesame seeds
- bok choy leaves (to taste)



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Instructions

- 1 Melt the butter with sesame oil over medium heat in a large skillet until it just begins to bubble then add the pieces of cooked pork belly. Warm until lightly browned, about 2-3 minutes. Use

tongs to transfer your pork belly to a plate. Set aside.

0.5 tablespoon butter, 0.5 teaspoon sesame oil, 0.75 lb pork belly

- 2 Sauté ginger and garlic in the pork belly pan juices over medium heat for a minute. Then add the remaining liquid ingredients: chicken broth, soy sauce, hoisin sauce, and rice vinegar. Whisk the broth ingredients to combine, bring to a low boil, and reduce the heat to low to keep warm.

0.5 tablespoon ginger, 1 teaspoon garlic, 2 cups chicken broth, 0.17 cup soy sauce,
1 tablespoon hoisin sauce, 1 tablespoon rice vinegar

- 3 While you heat the broth bring a small saucepan of water to a rolling boil to cook the ramen noodles. Boil for 3 minutes then remove from heat once the noodles have reached your desired level of tenderness. Drain and rinse under cool running water.

4.5 oz ramen noodles

- 4 Assemble your ramen bowls by portioning out the cooked noodles into bowls, and pouring the broth over them. Add any desired optional ingredients, or use the additional ingredients as toppings for garnish. (**see notes**)

hard boiled egg, 1 Tbsp chili paste, 0.5 tablespoon sriracha, 0.13 cup shiitake mushrooms,
0.25 cup carrots, 0.25 cup green onions, sesame seeds, bok choy leaves

Equipment You May Need

[LARGE SKILLET](#) [SMALL POT](#) [MEASURING CUPS](#) [SILICONE KITCHEN TONGS](#)

Notes

- The optional shiitake mushrooms can be rehydrated by cooking with the broth.
- Additions to the broth like either chili paste or sriracha can be added when combining the broth ingredients. Other optional ingredients, with the exception of the egg, can be added at the end or cooked briefly in the broth if desired.
- If you prefer a soft boiled egg, cook as directed above and allow the broth and noodles to set aside while you boil an egg (*or more*) for 6 ½ minutes. Plunge directly into an ice bath and peel as soon as the eggs are comfortable to handle, between 30 seconds to a minute.

Nutrition

Calories: 549kcal (27%) | Carbohydrates: 47g (16%) | Protein: 34g (68%) | Fat: 25g (38%) |
Saturated Fat: 9g (56%) | Polyunsaturated Fat: 3g | Monounsaturated Fat: 9g | Trans Fat: 1g |
Cholesterol: 142mg (47%) | Sodium: 4728mg (206%) | Potassium: 556mg (16%) | Fiber: 2g (8%) |
Sugar: 5g (6%) | Vitamin A: 165IU (3%) | Vitamin C: 27mg (33%) | Calcium: 52mg (5%) | Iron: 4mg
(22%)



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Crispy Pork Belly, noodle bowls, Pork Belly Ramen Bowl, ramen bowls

Course

Dinner Recipes, Lunch Recipes, Soup

Cuisine

American, Asian
