



Cook / Local Japan



Today's recipe

"Tan-tan-men"

Spicy ramen with minced pork and onion.

It is a popular local dish in Katsuura, a city along the Pacific Ocean in the southeastern part of Chiba prefecture.

>> Serves: 2

>> 10 mins to prepare and 20 mins to cook

↓ Regular supermarket(R), Japanese grocery store(J)

Place / Prefecture

Chiba

Why not visit the official tourism website (while eating this dish)?



Available at Ingredients & Preparation

Available at	Ingredients & Preparation
<input type="checkbox"/> R J	1 tbsp oil
<input type="checkbox"/> R	2 cloves garlic finely chopped
<input type="checkbox"/> R	150g minced pork
<input type="checkbox"/> R	200g onion diced
<input type="checkbox"/> R	a pinch of salt
<input type="checkbox"/> R	a pinch of ground black pepper

⇒ 1 Heat the **oil** in a pan over a medium heat and add the **garlic** and **pork**. Cook until the surface of the pork is slightly seared, then add the **onion** until tender and sprinkle with **salt** and **ground black pepper**.



Ingredients & Preparation

<input type="checkbox"/>	800cc water
<input type="checkbox"/> J	2 tbsp cooking sake
<input type="checkbox"/> R J	1 tbsp soy sauce
<input type="checkbox"/> J	1 tsp Japanese powder stock
<input type="checkbox"/> R J	3 tsp chicken powder stock
<input type="checkbox"/> R J	2 tsp spicy sesame oil
<input type="checkbox"/> R J	2 tsp sesame oil

⇒ 2 Add the **water**, **cooking sake**, **soy sauce**, **Japanese powder stock**, **chicken powder stock**, **spicy sesame oil** and **sesame oil** in the pan and simmer for 7 minutes.



Ingredients & Preparation

<input type="checkbox"/> R J	200g egg noodles (ramen noodles)
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⇒ 3 Boil plenty of water in another pot and cook the **egg noodles** as instructed on the packet and drain it.



Ingredients & Preparation

<input type="checkbox"/> R J	50g salad onion (green onion) cut into 4 cm pieces and finely sliced length ways
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⇒ 4 Serve the egg noodles in deep bowls and pour in the soup, splinking **salad onion** on top.