



# Jamesy's Instant Tan Tan Shin Ramyun

Save time with Jamesy's instant take on tantamen, a spicy Japanese noodle dish inspired from Sichuan cuisine. Use your favorite brand of instant noodles to create this easy spicy and creamy recipe at home in minutes!

Check out this recipe and more in Jamesy's "Chili Crisp: 50+ Recipes to Satisfy Your Spicy, Crunchy, Garlicky Cravings" – a cookbook packed with chili crisp inspiration to take your fiery love the next level! Now available on Umamicart.

<p><b>20</b> MINUTES</p>	<p><b>2</b> SERVINGS</p>
<p><b>15</b> INGREDIENTS</p>	<p><b>🌶️🌶️🌶️</b> SPICE LEVEL</p>

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## INGREDIENTS

- 2 large eggs
- 1 Tbsp neutral oil, such as vegetable or canola
- 1 lb ground pork
- 3 green onions, chopped
- 3 garlic cloves, minced
- 2 tbsp mirin
- 2 tbsp soy sauce
- Two 4.2 oz packages Shin Ramyun or any spicy ramyun noodles, including seasoning packets
- 1 tbsp gochujang
- 1 medium yellow onion, sliced
- 3 tbsp tahini
- 3 tbsp chili crisp, plus more for serving
- 2 c chicken broth
- 2 c soy milk
- 3 heads baby bok choy

## DIRECTIONS

1. Add enough water to a large pot to submerge the eggs and bring to a boil; prepare a bowl with ice-cold water. Add the eggs to the boiling water and cook for 6½ minutes. Transfer the eggs to the prepared ice bath to shock and stop the cooking. Peel the soft-boiled eggs and set them aside.
2. In a heavy-bottom pot over medium-high heat, add the oil and cook the pork for 3 to 4 minutes, or until it's no longer pink. Set aside 1 tbsp of the green part of the chopped green onions, add the rest to the pot with the pork, along with the garlic, and sauté for a few minutes, or until fragrant. Season the meat with the mirin, soy sauce, one entire powdered seasoning packet, and gochujang and continue to cook until most of the moisture has evaporated, 3 to 5 minutes.
3. Once the ground pork mixture is seasoned and slightly crisped, add the onion, followed by the tahini and chili crisp. Stir to combine.
4. Add the chicken broth and soy milk to the pot. Add only half of another powdered seasoning packet and both of the dried vegetable seasoning packets. Bring to a boil, then add the noodles and constantly lift them up and down in the boiling broth until fully cooked, about 4 minutes or the cooking time for the noodles listed on the package. After the first 2 minutes of cooking the noodles, add the bok choy.

5. Divide the noodles between two bowls and garnish with the reserved green onions, the soft-boiled eggs, and an extra drizzle of chili crisp on top. Serve immediately.

NOTES: The noodles will absorb the broth during cooking. If you want a brothier ramyun, cook the noodles separately. Then, assemble the dish by adding the cooked noodles to the bowls first, then pouring the broth on top and garnishing.