Ramen Noodle Bowl

1/4 cup hoisin

3 Tablespoons soy sauce

2 teaspoons cornstarch

12 ounce pork tenderloin, sliced into 1/4 inch thick slices

2 1/4 cups chicken broth

2 Tablespoons oil

4 ounces mushrooms, sliced thin

1 Tablespoon fresh ginger, grated

2 garlic cloves, minced

3 (3 ounce) packages ramen noodles

12 ounces broccoli florets, cut into 1 inch pieces

3 scallions, sliced thin

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Whisk together 1 T. hoisin, 1 T. soy sauce and cornstarch.

Add pork and toss to coat.

Whisk together broth, 3 T. hoisin and 2 T. soy sauce.

Heat 1 T. oil in skillet.

Add mushrooms and cook until browned. (5 minutes)

Add ginger and garlic and cook 30 seconds.

Add broth and bring to a boil.

Place noodles in single layer over broth.

Cover and reduce heat to medium.

Cook 3 minutes.

Uncover pan, use tongs to flip noodles and separate.

Scatter broccoli over top.

Cover and cook 3 more minutes.

Divide noodles among 4 bowls.

Wipe skillet with paper towel.

Heat 1 T. oil in skillet.

Add pork and cook without stirring until browned on bottom.

Stir and continue cooking until pork is cooked through.

Divide pork among noodle bowls.

Top with scallions and serve.