



Somen noodles with koji marinated pork

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 bundels of somen noodles
- 300 grams of pork
- 30 grams of koji ?
- 1/2 of green bell pepper, sliced
- 1/2 of red bell pepper, sliced
- 1 tablespoon of mirin
- 1 tablespoon of kochijan (korean pepper paste)
- 1 tablespoon of honey
- 450 ml of water
- 75 ml of dashi soy sauce
- 1/2 tablespoon of oil
- sesame seeds for garnish

Instructions

1. Slice pork thinly, rub with koji ?, marinate (couple of hours or overnight).
2. Boil water of noodles, cook them about 2-3 minutes. Drain and harden in cold water, wash them well. Place on sieve in bowl with very cold water (with ice cubes).
3. Heat oil, fry pork until done, remove from wok. Then fry bell peppers 2-3 minutes. Return pork into wok.
4. Mix kochijan, honey and mirin, pour into wok.
5. Mix water with dashi soy sauce.
6. Arrange somen in bowls, place fried pork with bell peppers in the center, pour in somen sauce, sprinkle with sesame. Serve.
