Pork Keto Ramen

**Servings: 1 Prep Time: 5 mins Cook Time: 10-15 mins**

1 bag of Nasoya Spaghetti or Skinny Noodles

5.5 oz (159g) of Pork or meat of your choice

1 cup (200g) Shiitake Mushrooms

¼ cup (43g) Bean Sprouts

¼ cup (50g) Scallions

1-2 tbsp (14g) Kimchi

1-2 tsp Tamari or Coconut Aminos

2 Eggs

2 cup (490g) Chicken Stock

2 tbsp (30g) butter

1 packet of your favorite Ramen Seasoning (optional)

Dash of Salt, Pepper, and Cayenne Pepper

Start by adding, chicken stock, pork, mushrooms, bean sprouts, butter, and kimchi to a medium saucepot. Set the heat to medium. Give the ingredients a stir, then add in your spices, ramen seasoning, Tamari, and allow to come to a boil.

Rinse your noodles in a strainer for a few minutes and once your stock is boiling, add your noodles. Separate the noodles well and cook for a few minutes.

Finally, add in the eggs and sprinkle the scallions on top. Cover and cook for another two minutes then it’s ready to eat.

**Nutritional Facts for 1 Bowl of Ramen:** 588.4 Calories, 5.2 Net Carbs, 42.5g Fat, 48.5g Protein.