

## Pork Tenderloin Ramen Bowls

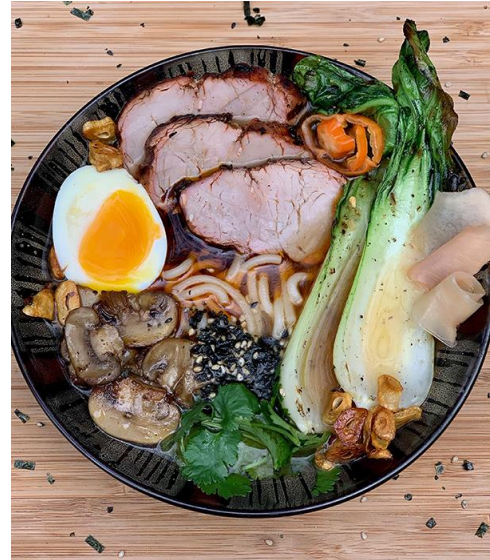
The following recipe is courtesy of Graham R. and his dog, Carl. For more of their delicious food ventures, visit them on Instagram [@cookingwithcarrl](https://www.instagram.com/cookingwithcarrl).

### Main Ingredients

- 4 One Culture Foods Ramen Bowls
- 1 Hatfield Meats Pork Tenderloin

### Toppings

- Soft Boiled Egg
- Baby Bok Choy
- Garlic Chips
- Oils
- Mushrooms
- Cilantro
- Black & White Sesame Seeds and Nori
- Pickled Peppers.
- Pickled Ginger
- Kimchi
- Fresh Veggies



### Instructions

1. Preheat your grill for 10 minutes on medium-high heat (Follow directions on the back of the tenderloin package.)
2. Remove pork tenderloin from the package and place directly over the hottest section of your grill. Grill for 10 minutes, then flip.
3. Continue cooking until the roast has an internal temp of 145°F. About 10-15 minutes. Remove from the grill and allow to rest for 10 minutes before slicing. While your pork is resting, prepare your instant ramen bowls by following the directions on the package. I like to transfer my ramen to a bigger bowl because it leaves more room for delicious toppings (work smarter, not harder).
4. Now it's time to build your bowl using any and all of the toppings listed above. Lay all the toppings out and unleash your culinary creativity. Have fun with it and see who can build the most photo-worthy dish. As the kids say, "Do it for the Gram!"