



GLUTEN
FREE

Curry Black Bean Ramen

with Sweet Potato and Greens



20-30min



2 Servings

Black bean spaghetti is one of our new favorite finds—high in protein, flavor, and boasting unique color, these show-stopping noodles add a new spin to ramen broth. Baby spinach and vibrant sweet potatoes also round out the bowl. And feel free to cook an extra egg for egg-stra decadence! Cook, relax, and enjoy!

What we send

- sweet potato
- packet vegetable broth concentrate
- shallot
- fresh ginger
- scallion
- curry powder
- black bean spaghetti
- baby spinach

What you need

- 1 large egg ³
- coarse salt
- sugar

Tools

- colander
- large pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

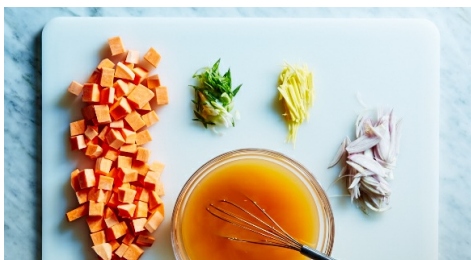
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

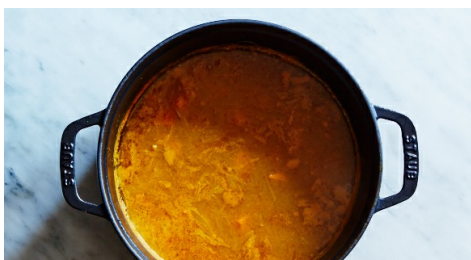
Nutrition per serving

Energy 490.0kcal, Fat 13.4g, Proteins 15.0g, Carbs 72.2g



1. Prep ingredients

Peel and cut **sweet potato** into ½-inch pieces. Halve, peel, and thinly slice **shallot**. Peel and thinly slice **½ of ginger** (reserve remainder for another use). Stack slices and cut into very fine matchsticks. In a medium bowl, combine **miso, vegetable broth packet**, and 3 cups **water**. Trim ends from **scallion** and thinly slice on a diagonal.



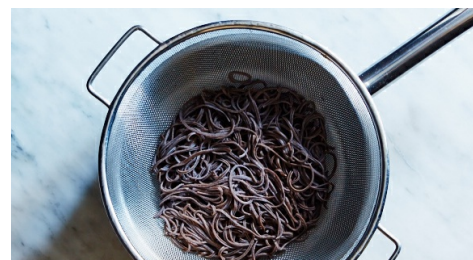
4. Build flavor

Add **curry powder** and cook, stirring, until fragrant, 1-2 minutes. Add **miso-broth mixture** and 1 teaspoon **sugar** and bring to a boil. Reduce heat and simmer until **sweet potatoes** are tender, about 10 minutes.



2. Soft boil egg

Bring a medium pot of **salted water** to a boil. Gently lower **egg** into boiling water and cook for 6 minutes. Using a slotted spoon, transfer to a bowl of cold water to cool slightly. Crack **egg** shell and peel.



5. Cook noodles

Meanwhile, bring a medium pot of **salted water** to a boil. Add **black bean spaghetti** to boiling water and cook, stirring, until tender, 6-8 minutes. Drain, shaking out excess water.



3. Sauté aromatics

Heat 2 tablespoons **oil** in a large pot over medium-high. Add **shallot** and **ginger** and cook, stirring, until softened, 2-3 minutes. Add **sweet potato** and cook, stirring, about 1 minute more.



6. Finish

Divide **spinach** between 2 bowls and top with **noodles**. Ladle **curry broth** and **sweet potatoes** over top and stir gently to wilt. Cut **egg** in half and add to bowls. Garnish with **scallion** and sprinkle with **togarashi** if desired. Enjoy!