



Mushroom & Spinach Miso Ramen

with Soft Boiled Eggs & Furikake



20-30min



2 Servings

A steaming bowl of hot ramen is pretty much the ultimate warm-you-up-from-the-inside dinner that takes the edge off the cool-weather temps. This veggie version includes umami-laden mushrooms, silky baby spinach, soft-boiled eggs, and a sprinkle of flavorful furikake seasoning. Be sure to time the eggs for that just-right soft-boiled stage and an oozy egg yolk, which adds richness to the broth. ...

What we send

- garlic
- ramen noodles
- fresh ginger
- cremini mushroom
- baby spinach
- chili garlic sauce

What you need

- 2 large eggs³
- coarse kosher salt

Tools

- fine-mesh sieve
- medium saucepan

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 429.0kcal, Fat 15.5g, Proteins 16.0g, Carbs 64.0g



1. Cook eggs

Fill a medium saucepan with water. Bring to a boil, carefully place **eggs** inside (the water should cover the eggs by a ½-inch), and cook, about 6 minutes. Using a slotted spoon, remove from pot and place in a bowl of cold water. Once cool, remove shells and halve eggs. Reserve water and saucepan for step 3.



4. Sauté aromatics

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **mushrooms** and cook, stirring occasionally, until mushrooms are browned and dry, 6-7 minutes. Add **garlic** and **ginger** and cook 1 minute more.



2. Prep veggies & chili oil

Trim stem ends from **mushrooms**, then thinly slice caps. Peel and finely chop half of the **ginger** (save rest for own use). Peel and finely chop **2 large garlic cloves**. In a small bowl, stir together **1 packet of chili garlic sauce packet** (reserve 2nd packet for step 5) and **1 teaspoon oil**.



5. Simmer broth

Add **4 cups water** and **1 teaspoon salt** and bring to a boil. Cover and simmer 5 minutes to allow flavors to meld. Remove from heat, then whisk in **remaining chili garlic sauce** and **all the miso**.



3. Cook noodles

Return reserved saucepan of water to a boil. Add **noodles**, and cook until just tender, 3-5 minutes, stirring occasionally. Drain, then rinse with **warm water**.



6. Finish & serve

Add **spinach** to soup and stir until wilted. Season to taste with **salt**. Divide **noodles** between bowls, then ladle **soup** and **vegetables** over top. Garnish with **egg halves**, and top with as much **furikake** and **chili oil** as desired. Enjoy!