



Creamy Whole Wheat Ramen

with Swiss Chard & Caramelized Onions



20-30min



4 Servings

This dish is a little bit of East meets West using Japanese ramen noodles in a creamy sauce that is a play on an American classic—creamed spinach. Instead of spinach, we've used Swiss chard, which is hearty enough to stand out, but delicate enough to blend into the creamy sauce. Along with sweet caramelized onions, and a crunchy crouton topping for added texture, it hits all the right notes. Co...

What we send

- garlic
- red onion
- Swiss chard

What you need

Tools

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.

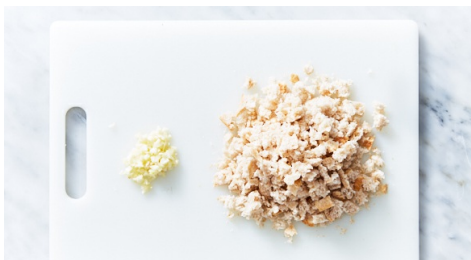
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750.0kcal, Fat 34.0g, Proteins 22.0g, Carbs 91.0g



1. Prep croutons

Bring a large pot of **salted water** to a boil. Cut **rolls** crosswise into ¼-inch thick slices, then tear into ¼-inch pieces. Peel and finely chop **2 teaspoons garlic**.



2. Toast croutons

Heat **2 tablespoons oil** in a large skillet over medium; add **roll pieces** and a **pinch of salt**. Toast, stirring occasionally, until bread is golden, about 5 minutes. Add **garlic** and continue to cook until fragrant, about 30 seconds more. Transfer to a plate. Wipe out skillet and reserve for step 4.



3. Prep ingredients

Halve, peel, and thinly slice **all of the onion**. Cut **stems** and center ribs from **Swiss chard leaves**. Thinly slice stems crosswise. Stack leaves, roll up tightly lengthwise, and slice crosswise into 1-inch wide ribbons. Finely grate **all of the Parmesan**.



4. Caramelize onions

Heat **2 tablespoons oil** in reserved skillet over medium. Add **sliced onions** and **Swiss chard stems**. Cover and cook, stirring occasionally, until softened, about 3 minutes. Uncover, season with **½ teaspoon salt**, and cook, stirring frequently, until onions are golden-brown, 8-10 minutes. Occasionally add **2 tablespoons water** as needed for even cooking.



5. Add chard & cook noodles

Add **noodles** to boiling water; cook until tender, about 4 minutes. Reserve **1¼ cup cooking water**, drain noodles, rinse with warm water, and drain again. To the skillet with **onions**, add **chard leaves**, ¼ cup of the cooking water, and **1 teaspoon salt**, cover and cook until wilted, about 3 minutes. Stir in **mascarpone** and **remaining cooking water**; bring to a simmer.



6. Finish & serve

Add **noodles** to the skillet and cook until **sauce** is thick and clinging to noodles, about 2 minutes. Stir in **half of the Parmesan**. Season to taste with **salt** and **pepper**. Serve **noodles** topped with **croutons**, **remaining Parmesan**, and **a few grinds pepper**. Enjoy!