





Ginger-Chicken Ramen

with Mushrooms & Japanese Noodles

 20-30min  2 Servings

Forget about the ramen of your dorm room years! We've adapted this delicious, slurpable soup for your stovetop from Martha's book, "Martha Stewart's Pressure Cooker." It's chock full of ginger, mushrooms, and flavor!

What we send

- garlic
- boneless, skinless chicken breasts
- cremini mushrooms
- chicken broth concentrate
- ginger
- scallions
- lime

What you need

- kosher salt & ground pepper

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.

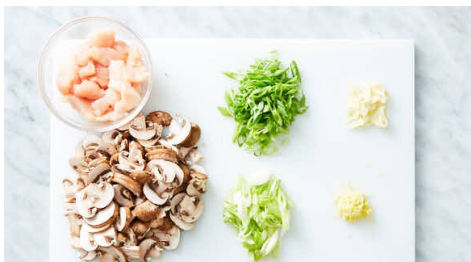
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 600.0kcal, Fat 24.0g, Proteins 34.0g, Carbs 60.0g



1. Prep ingredients

Trim stems from **mushrooms**, then thinly slice caps. Peel and thinly slice **2 medium garlic cloves**. Peel and finely chop **1 tablespoon ginger**. Trim ends from **2/3 of the scallions** (save rest for own use), then thinly slice on an angle, keeping dark greens separate. Cut **chicken** into 3/4-inch pieces.



4. Simmer broth

Add **4 cups water**, **chicken broth concentrate**, and **1/2 teaspoon each salt and pepper**. Cover and bring to a boil, then simmer until **chicken** is cooked through, about 3 minutes.



2. Sauté mushrooms

Heat **3 tablespoons oil** in a medium pot over medium-high. Add **mushrooms, garlic,** and **ginger** to the pot and cook until lightly browned, stirring occasionally, about 4 minutes.



5. Add noodles

Bring **broth** to a boil. Add **2/3 of the noodles**. Cover and cook over medium-low until tender, stirring occasionally, about 3 minutes.



3. Brown chicken

Season **chicken** with **1/2 teaspoon salt**, then add to pot and cook until lightly browned, stirring occasionally, about 3 minutes. Add **scallion whites and light greens** and cook, about 1 minute.



6. Finish & serve

Cut **lime** into wedges. Serve **soup** garnished with **remaining scallions** and **lime wedges** on the side for squeezing over. Enjoy!