





Ginger-Chicken Ramen

with Mushrooms & Japanese Noodles

 20-30min  4 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
- lime
- chicken broth concentrate
- scallions
- ginger
- cremini mushrooms

What you need

- kosher salt & ground pepper

Tools

- 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.

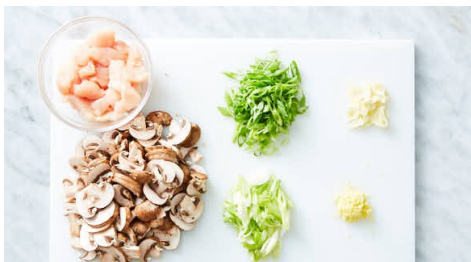
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 470.0kcal, Fat 17.0g, Proteins 32.0g, Carbs 46.0g



1. Prep ingredients

Trim stems from **mushrooms**, then thinly slice caps. Peel and thinly slice **2 large garlic cloves**. Peel and finely chop **ginger**. Trim ends from **scallions**, then thinly slice on an angle, keeping dark greens separate. Cut **chicken** into $\frac{3}{4}$ -inch pieces.



4. Simmer broth

Add **6½ cups water**, **all of the chicken broth concentrate**, **1 teaspoon salt**, and **½ teaspoon pepper**. Cover and bring to a boil, then simmer until **chicken** is cooked through, 3-5 minutes.



2. Sauté mushrooms

Heat **¼ cup oil** in a large pot over medium-high. Add **mushrooms**, **garlic**, and **ginger** to the pot and cook until lightly browned, stirring occasionally, 8-10 minutes.



5. Add noodles

Bring **broth** to a boil. Add **noodles**. Cover and cook over medium-low, stirring occasionally, until tender, 3-4 minutes.



3. Brown chicken

Season **chicken** with **1 teaspoon salt**, then add to the 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!