





Crispy Ramen Cake

with Kimchi Slaw and Spicy Mayo

 20-30min  2 Servings

This ramen cake is definitely an antidote to the weeknight dinner blahs! It's a dish that celebrates the savory, zesty flavors of kimchi in both the vinegary slaw and the spicy mayo dressing. To ensure a crispy, golden crust on your ramen cake, make sure to get the oil nice and hot before adding the ramen mixture to the pan. Cook, relax, and enjoy!

What we send

- scallions
- mayonnaise ^{3,6}
- whole wheat ramen noodles ¹
- kimchi paste
- shredded cabbage blend
- fresh cilantro
- rice vinegar

What you need

- coarse kosher salt
- freshly ground pepper
- sugar

Tools

- colander
- saucepan
- nonstick skillet

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

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

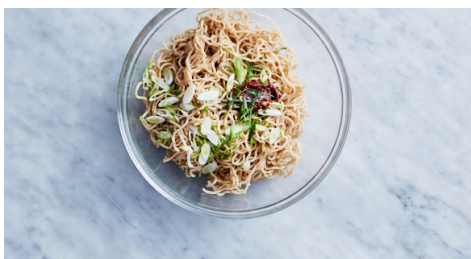
Nutrition per serving

Calories 675kcal, Fat 35g, Carbs 91g, Proteins 9g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Trim ends from **scallions**, then thinly slice on the diagonal. Pick **cilantro leaves** from stems and finely chop **stems**.



4. Season ramen & heat oil

Transfer **ramen** to a medium bowl and toss with **1 tablespoon oil**, **cilantro stems**, **2 teaspoons of the kimchi paste**, and the **remaining scallions**; season to taste with **salt** and **pepper**. Heat **1½ tablespoons oil** in a medium nonstick skillet over medium until rippling.



2. Make slaw

Meanwhile, place **cabbage blend** in a medium bowl and sprinkle with **1 teaspoon salt**. Using your hands, massage cabbage for a few minutes until it starts to soften and wilt. Add **vinegar**, **half each of the cilantro leaves and scallions**, **2 teaspoons of the kimchi paste**, and **1 teaspoon sugar**, and toss to combine.



5. Cook ramen cake

Add **ramen** to the hot skillet and spread into a single layer, pressing down to flatten. Cook until the bottom is crispy and golden brown, 5-7 minutes. Place a large plate over the skillet. Using oven mitts, invert the **ramen cake** onto plate. Slide the cake back into the pan cooked side-up; continue cooking until bottom is crispy and golden, 4-5 minutes.



3. Cook ramen

Add **ramen** to boiling water and cook until tender, about 1 minute. Drain ramen, rinse with cool water, and drain well again.



6. Make spicy mayo

In a small bowl, whisk **mayonnaise** with **remaining kimchi paste** and **2 teaspoons water**; season to taste with **salt** and **pepper**. Slide **ramen cake** out onto a cutting board, and cut into wedges. Serve topped with **kimchi slaw** and **remaining cilantro leaves**. Serve with **spicy mayo** for drizzling over. Enjoy!