

DINNERLY



Miso Tofu Ramen Soup with Pak Choy



20-30 minutes



2 Servings

Packed full of ramen, tofu, mushrooms and pak choy, this tasty miso noodle soup is easy to whip up – and guaranteed to please.

WHAT WE SEND

- 1
- 1,6
- 1
- 17
- 6
-

WHAT YOU NEED

- pepper
- soy sauce ⁶
- sugar
- water

TOOLS

- medium saucepan
- paper towel

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 430kcal, Fat 12.8g, Carbs 42.7g, Proteins 30.6g



1. Make miso stock

Put the **miso paste**, **dashi powder**, **half the dried shiitake mushrooms** (the remaining shiitake won't be used in this dish) and **1L (4 cups) water** in a large saucepan. Cover with a lid and bring to a simmer, then reduce the heat to low and cook for 10-12 mins until the mushrooms have softened. Remove the pan from the heat.



2. Prep ingredients

Meanwhile, bring a medium saucepan to the boil for the noodles. Remove the **tofu** according to the packet instructions, drain on paper towel, then cut into 2-3cm chunks. Trim the **pak choy** and cut into 3cm lengths.



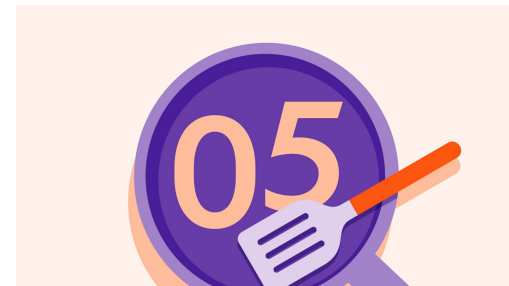
3. Cook noodles

Cook **2 bundles of the noodles** (the remaining noodles won't be used in this dish) in the pan of boiling water for 3-4 mins until tender. Drain, rinse under cold running water to separate the noodles, then set aside.



4. Finish the miso soup

Remove the **mushrooms** from stock with a slotted spoon or fork, discard the stems, then thinly slice. Return the mushrooms to the stock. Return the miso stock to medium heat, stir in **1 tbs soy sauce** and **½ tsp sugar**. Bring to a simmer. Add the **pak choy** and cook, uncovered, for 2-3 mins until tender. Season with **pepper** to taste.







5. Serve up

Divide the **noodles** among bowls and top with the **tofu**. Ladle the **hot soup** over the tofu to warm through, then add the **vegetables** and serve.



6. Make it yours

For a non vego version, add thinly sliced chicken or beef in step 4, cook for 2-3 mins before adding the pak choy.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 **Packed in Australia**
from at least 15%
Australian ingredients