

# DINNERLY



## Miso Tofu Ramen Soup with Pak Choy



20-30 minutes



4 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

- dried shiitake mushroom<sup>17</sup>
- 80g white miso paste<sup>6</sup>
- 300g pak choy
- 2 packets silken firm tofu<sup>6</sup>
- 2 x 4g kombu dashi powder<sup>1</sup>
- 2 packets dry ramen noodles<sup>1</sup>

## WHAT YOU NEED

- pepper
- soy sauce<sup>6</sup>
- sugar
- water

## TOOLS

- large 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**, **dried shiitake mushrooms** and **2L (8 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.



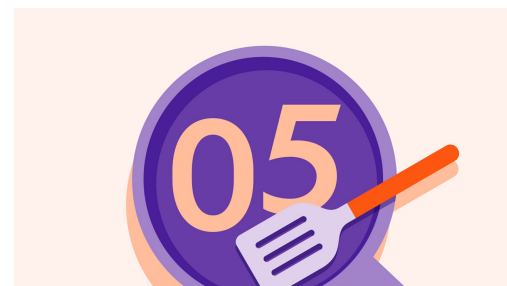
### 3. Cook noodles

Cook **4 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 **2 tbs soy sauce** and **1 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.