



Ramen Noodle Stir-Fry

with Spinach & Soft Boiled Eggs



20-30min



2 Servings

Yakisoba is a Japanese noodle stir-fry dish that has comfort food written all over it. The curly noodles are cooked until just tender, then they are quickly sautéed with fragrant ginger and scallions with shredded cabbage and baby spinach before being tossed in a sweet-savory sauce. The noodles are topped off with a soft boiled egg for a protein boost that adds a decadent yolk finish. Cook, re...

What we send

- shredded cabbage blend
- toasted sesame oil ¹¹
- fresh ginger
- scallion
- sambal oelek ¹⁷
- mirin
- baby spinach

What you need

- 2 large eggs ³
- kosher salt

Tools

- colander
- 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

Egg (3), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 14g, Carbs 117g, Proteins 30g



1. Cook eggs

Bring a large pot of salted water to a boil. Carefully place **2 large eggs** inside (the water should cover the egg by ½ inch). Simmer over medium heat for 6 minutes. Using a slotted spoon, remove eggs from pot and place in a bowl of cold water. Once cool, remove shells and set eggs aside. Reserve water and pot for step 3.



4. Cook aromatics

Heat **1 tablespoon oil** in same pot over medium-high. Add ginger and **remaining scallions** and cook, about 1 minute. Add **shredded cabbage** and **a pinch of salt**. Cook until cabbage is just slightly wilted but still crunchy, about 30 seconds.



2. Prep aromatics & sauce

While **eggs** cook, peel and finely chop **half of the ginger** (save rest for own use). Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Reserve **2 tablespoons scallion dark greens** for step 6. In a small bowl, stir together **teriyaki sauce, sambal oelek, mirin, ½ teaspoon sesame oil, and 2 tablespoons water**.



5. Finish yakisoba

Add **noodles, spinach, and sauce** to pot and cook over medium-high, tossing constantly to incorporate ingredients, and to slightly wilt spinach, 1-2 minutes.



3. Cook noodles

Return pot of water to a boil. Add **noodles**, and cook, stirring occasionally to prevent from sticking, until al dente, about 5 minutes. Drain, then rinse with cold water. Toss noodles with **½ teaspoon sesame oil** (save rest for own use) to keep from sticking. Wipe pot dry.



6. Add egg & serve

Spoon **ramen** into bowls, and top with an **egg**. Slice **egg** in half directly on top of **noodles**, letting yolk spill onto ramen. Garnish with **reserved scallion dark greens**. Enjoy!