

DINNERLY



Creamy Miso Ramen Noodles with Charred Broccoli & Onion

 20-30min  2 Servings

Just hearing about the promise of a bowl of creamy miso ramen noodles has the same comforting effect as putting on a well-worn, favorite pair of sweatpants, curling up on the couch, and binge-watching our favorite TV show, undisturbed. So...you're welcome. We've got you covered!

WHAT WE SEND

- garlic
- broccoli crowns
- white miso ^{1,6}
- chukka soba noodles ¹
- cream cheese ⁷
- medium red onion

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- colander
- pot
- skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670kcal, Fat 24g, Carbs 94g, Proteins 20g



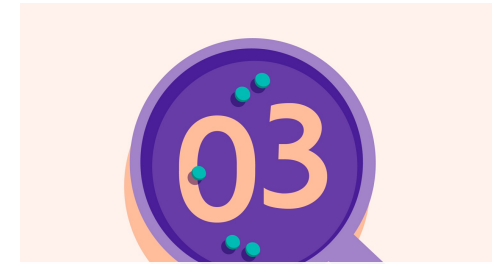
1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Halve, peel, and thinly slice **all of the onion**. Trim ends from **broccoli**, then cut into ½-inch florets. Peel and finely chop **2 teaspoons garlic**.



2. Cook broccoli & onions

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **onions, broccoli, and a pinch of salt**. Cook, stirring frequently, until broccoli is bright green and browned in spots, and onion is golden brown, about 6 minutes (add water 1 tablespoon at a time if pan is scorching). Stir in **chopped garlic** and cook until fragrant, about 1 minute.



3. Cook noodles

Meanwhile, add **noodles** to boiling water and cook until tender, stirring occasionally to prevent from sticking, about 4 minutes. Reserve **½ cup noodle water**. Drain noodles well and return to pot off heat.



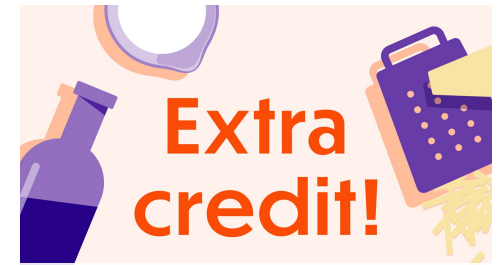
4. Toss noodles with sauce

To pot with **noodles**, add **miso, cream cheese, and reserved noodle water**; toss until cream cheese is melted and noodles are coated.



5. Finish & serve

Add **charred broccoli and onions** to pot with noodles and toss to combine; season to taste with **salt and pepper**. Serve **miso ramen noodles** topped with **a few grinds pepper**. Enjoy!



6. Spice it up!

Add a few shakes of your favorite hot sauce, like Sriracha or chili-garlic sauce.