

DINNERLY



Vegetarian Miso Ramen with Mushrooms, Spinach & Chilies



20-30min



2 Servings

How hard can we rave about this ramen? Just try us. The umami-rich miso soup has us drinking straight from the bowl—that is, after we've slurped up the noodles, mushrooms, and wilted spinach. Top it off with soft-boiled eggs for protein and serrano peppers for a kick of heat. Your future self will thank you. We've got you covered!

WHAT WE SEND

- 4 oz baby bella mushrooms
- 1 oz scallions
- 1 serrano pepper
- 6 oz chuka soba noodles ¹
- 1.8 oz miso sauce ^{1,4,6}
- 2 (½ oz) tamari ⁶
- 3 oz baby spinach

WHAT YOU NEED

- 2 large eggs ³
- neutral oil
- sugar
- kosher salt & ground pepper

TOOLS

- medium saucepan
- medium pot

ALLERGENS

Wheat (1), Egg (3), Fish (4), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 530kcal, Fat 14g, Carbs 77g, Proteins 16g



1. Boil eggs

Fill a medium saucepan with **water** and bring to a boil. Carefully lower in **2 large eggs** (water should cover eggs by about ½ inch); cook until set, about 6 minutes. Using a slotted spoon, transfer eggs to a bowl with **ice water** to cool until ready to serve; reserve saucepan with water for step 3.



2. Prep veggies

While **eggs** boil, trim ends from **mushrooms** and thinly slice caps.

Trim ends from **scallions**; thinly slice on an angle, keeping dark greens separate.

Thinly slice **pepper** (for less heat, discard stem and seeds).



3. Cook noodles

Return saucepan with **water** over high heat and bring to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until just tender, 4–6 minutes. Drain noodles, then rinse under warm running water; drain well again. Set aside until ready to serve.



4. Cook veggies

While **noodles** cook, heat **1 tablespoon oil** in a medium pot over medium-high. Add **mushrooms** and **scallion whites** and **light greens**; cook, stirring occasionally, until browned and any liquid is evaporated, 3–5 minutes. Add **3 cups water** and **miso sauce**; bring to a boil. Cover and lower heat to medium; simmer, stirring occasionally, about 5 minutes. Remove from heat.



5. Finish & serve

To pot with **veggies**, add **all of the tamari**, **spinach**, and **1 teaspoon sugar**; stir until spinach is just wilted, about 1 minute. Season to taste with **salt** and **pepper**. Peel **eggs** and halve lengthwise. Divide **noodles** between bowls.

Serve **vegetarian miso ramen** with **jammy eggs**. Sprinkle **scallion dark greens** and **peppers** over top. Enjoy!



6. Turn up the heat!

For more flavor and spice, sauté the serrano peppers with the mushrooms and scallions in step 4!