

DINNERLY



Creamy Miso Ramen with Broccoli & Onions



20-30min



2 Servings

A bowl of creamy miso noodles is as comforting as putting on a favorite pair of well-worn 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

- 1 medium red onion
- ½ lb broccoli
- 6 oz chuka soba noodles ¹
- 3 oz mascarpone ⁷
- 1 pkt miso paste ⁶

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

TOOLS

- medium pot
- medium 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 710kcal, Fat 37g, Carbs 81g, Protein 12g



1. Prep veggies

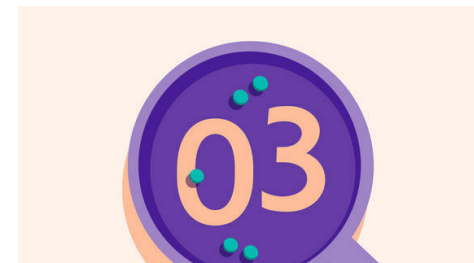
Bring a medium pot of **salted water** to a boil.

Halve **onion** lengthwise, then thinly slice into ¼-inch half moons. Cut **broccoli** into ½-inch florets, if necessary. Finely chop **2 teaspoons garlic**.



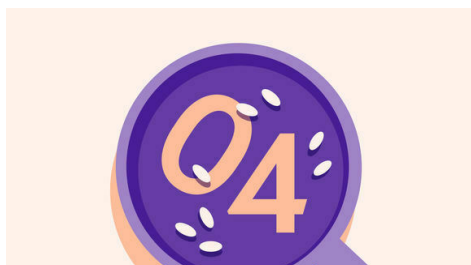
2. Char broccoli & onions

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **onions, broccoli, and a pinch of salt**. Cook, stirring frequently, until softened and browned in spots, about 6 minutes (add **1 tablespoon water** at a time if browning too quickly). Stir in **chopped garlic** and cook until fragrant, about 1 minute. Remove skillet from heat.



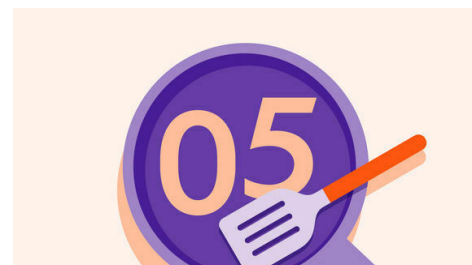
3. Cook noodles

Add **noodles** to pot with boiling **salted water**; cook until tender, stirring occasionally to prevent sticking, 3–4 minutes. Reserve **1 cup cooking water**, then drain noodles and set aside. Return empty pot to stovetop and reduce heat to medium.



4. Toss noodles with sauce

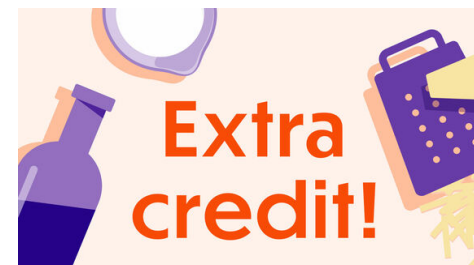
To same pot, add **mascarpone**, ½ cup **reserved cooking water**, and **miso**; stir until mascarpone is melted, about 2 minutes. Add **noodles to sauce**; toss to combine until evenly coated, about 1 minute (if dry, add **1 tablespoon reserved cooking water** at a time, as needed).



5. Finish & serve

Add **charred broccoli and onions** to pot with **noodles** and toss to combine; season to taste with **salt and pepper**.

Serve **creamy miso noodles** topped with a **few grinds of pepper**. Enjoy!



6. Spice it up!

Add a few shakes of your favorite hot sauce, like Sriracha or chili-garlic sauce, to amp up the heat!