



Whole Wheat Ramen and Edamame

with Miso and Roasted Chile Pesto



20-30min



2 Servings

This dish is vegan, but you'll never notice the lack of dairy or meat because plant based flavor and protein abounds! The pesto, which can be quickly made in a food processor if you have one, is a flavor bomb with roasted jalapeño, scallions, cilantro, garlic, ginger, and spinach! Protein-rich edamame top the whole wheat noodles, along with a miso-infused sauce, this dinner is not to be missed!...

What we send

- whole wheat ramen ¹
- garlic
- edamame ⁶
- fresh jalapeno
- fresh cilantro
- scallions
- fresh ginger
- white miso ^{1,6}
- baby spinach
- toasted sesame seeds ¹¹

What you need

- coarse kosher salt
- freshly ground pepper

Tools

- colander
- saucepan
- rimmed baking sheet

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

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 673kcal, Fat 27g, Carbs 94g, Proteins 18g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Pick **cilantro leaves** and finely chop **stems**. Peel and finely chop **¾ of the ginger** (save rest for own use). Peel and thinly slice **1 large clove garlic**.



2. Roast chile & scallions

Preheat broiler with top rack 4-6 inches from heat. Trim ends from **scallions**; thinly slice **green tops**, leaving bottom **3 inches of scallion** whole. Halve **jalapeño**, remove stem & seeds. Place **jalapeño** (or ½ for less heat) and **scallion bottoms** on a baking sheet, rub lightly with **oil**, and broil, turning occasionally, until charred, 4-5 minutes (watch closely).



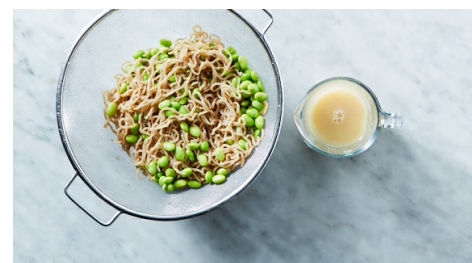
3. Wilt spinach

Toss **spinach** with **1 tablespoon oil**. Add **spinach** to baking sheet, over **jalapeño** and **scallions**, and broil just to wilt, about 1 minute (watch closely). Transfer all to a cutting board.



4. Make pesto

To the cutting board with **roasted vegetables**, add **ginger, garlic, cilantro stems, scallion greens**, and **cilantro leaves**, (reserving a few leaves for step 6), and finely chop together to form a **pesto**. Transfer to a bowl and stir in **2 tablespoons oil** and season with **salt and pepper**. (Alternatively, pulse ingredients in a food processor until finely chopped.)



5. Cook noodles

Add **noodles** and **edamame** to boiling water and cook until ramen is al dente, about 2 minutes. Reserve **½ cup cooking water**, then drain noodles. Rinse noodles and edamame under warm water to remove excess starch. Stir **miso** into reserved cooking water.



6. Finish & serve

Return **noodles** and **edamame** to saucepan, add **pesto**, and **reserved miso-water**, and cook over low, stirring 1-2 minutes until warm. Season to taste with **salt** and **pepper**. Transfer to plates and top with **reserved cilantro leaves** and **sesame seeds**. Enjoy!