



## Miso-Cilantro Ramen Noodles

with Spinach & Broccolini



20-30min



2 Servings

Chuka soba or 'curly ramen noodles' are a type of Japanese dried wheat noodle that have a distinct curly appearance due to folding the noodles in an intricate pattern before they are dried.



## What we send

- garlic
- broccolini
- fresh cilantro
- rice vinegar
- toasted sesame oil <sup>11</sup>
- baby spinach
- toasted sesame seeds <sup>11</sup>

## What you need

- 2 large eggs <sup>3</sup>
- kosher salt & ground pepper
- sugar

## 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). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 840kcal, Fat 36g, Carbs 102g, Proteins 25g



### 1. Prep ingredients

Bring a large pot of water to a boil. Peel and grate **¼ teaspoon garlic**. Peel and thinly slice **1 large garlic clove**. Trim ends from **broccolini**, then slice stems on an angle crosswise into ½-inch pieces, keeping florets whole. Pick **1 tablespoon cilantro leaves** from **stems** and reserve for serving: finely chop remaining leaves and stems together.



### 4. Wilt spinach

Add **spinach** to same skillet and cook until wilted, about 1 minute. Transfer **veggies** to a large bowl and toss with **1 teaspoon of the sesame oil**. Season to taste with **salt** and **pepper**. Cover to keep warm. Wipe out skillet and reserve for step 6.



### 2. Make miso dressing

In a small bowl, whisk together **rice vinegar, miso, grated garlic, chopped cilantro, 1 teaspoon of the sesame oil, 2 teaspoons sugar, and 1 tablespoon oil**.



### 5. Cook noodles

Add **noodles** to boiling water. Cook until al dente, stirring occasionally to prevent noodles from sticking, about 5 minutes. Drain well and return to pot. Add **miso dressing** to noodles and toss to combine. Season to taste with **salt** and **pepper**.



### 3. Cook broccolini

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **sliced garlic** and cook until fragrant, 1-2 minutes. Add **broccolini, a pinch of salt, and 2 tablespoons water** to skillet; cover and cook until crisp-tender, about 3 minutes. Uncover and cook, stirring, until water is evaporated and broccolini is browned in spots, 2-3 minutes.



### 6. Fry eggs & serve

Meanwhile, heat **1 tablespoon oil** in reserved skillet over high. Crack **2 large eggs** into skillet and season with **salt** and **pepper**. Cook until edges are browned and crispy and whites are just set, 1-2 minutes. Cover and cook 1-2 minutes (yolks should still be runny). Serve **noodles** topped with **veggies, egg, sesame seeds, and reserved cilantro leaves**. Enjoy!