



Ponzu Ramen Noodle Bowl with Edamame

Radish & Cilantro



ca. 20min



2 Servings

Ponzu sauce is everything a sauce could ever dream of being. It's perfectly seasoned, there's a hint of citrus, and, of course, it's got those ultra-savory umami notes. We take it to the next level by adding garlic, cilantro stems, and a touch of sugar. Now toss in ramen noodles, edamame, radishes, carrots, and cilantro and you've got yourself a hit!

What we send

- 1 carrot
- 1 radish
- garlic
- ¼ oz fresh cilantro
- 2 (1.8 oz) ponzu sauce ¹
- 4 (2½ oz) ramen noodles ²
- 2½ oz edamame ¹
- ½ oz toasted sesame oil ³
- ¼ oz pkt toasted sesame seeds ³

What you need

- kosher salt & ground pepper
- sugar

Tools

- large pot
- colander

Allergens

Soy (1), Wheat (2), Sesame (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 10g, Carbs 121g, Protein 11g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel **carrot**, if desired, then halve crosswise and slice into thin matchsticks.

Halve **radishes**, then slice into thin half-moons. Finely chop **1 teaspoon garlic**.

Pick **cilantro leaves** from **stems**; finely chop stems and set leaves aside in a damp paper towel until step 6.



2. Make sauce

In a large bowl, stir to combine **all of the ponzu sauce, chopped garlic, cilantro stems, and a pinch of sugar**.



3. Cook noodles & edamame

Add **noodles** and **edamame** to boiling water. Cook, stirring occasionally to prevent sticking, until al dente, about 5 minutes.



4. Drain noodles & edamame

Drain **noodles and edamame**; rinse under cold water, then drain again.



5. Combine ingredients

To bowl with **sauce**, add **edamame, noodles, carrots, and radishes**; toss to combine ingredients until completely coated with sauce. Season to taste with **salt** and **pepper**.



6. Finish & serve

Serve **noodles** with **sesame oil** drizzled on top. Garnish with **mixed sesame seeds** and **reserved whole cilantro leaves**. Enjoy!