

MARLEY SPOON



Mushroom & Spinach Miso Ramen

with Soft-Boiled Eggs & Furikake

 20-30min  2 Servings

A steaming bowl of ramen is pretty much the ultimate warm-you-up-from-the-inside dinner, the kind that takes the edge right off any cool-weather chill. This vegetarian version features umami-laden mushrooms, fresh baby spinach, jammy eggs, and a sprinkle of flavorful furikake seasoning. Be sure to time the eggs to that perfect soft-boiled stage for tender, soft yolks that'll add richness to the broth.

What we send

- ½ lb mushrooms
- 1 piece fresh ginger
- garlic
- ¼ oz gochugaru flakes
- 2 (2½ oz) Chinese egg noodles ^{1,2}
- 1 pkt vegetable broth concentrate
- 2 (0.63 oz) miso paste ³
- 5 oz baby spinach
- ¼ oz furikake ⁴

What you need

- 2 large eggs ¹
- neutral oil
- kosher salt

Tools

- medium saucepan
- medium pot

Cooking tip

Placing the boiled eggs in an ice bath stops the cooking process, preventing them from overcooking. Let them chill for at least 10 minutes before peeling.

Allergens

Egg (1), Wheat (2), Soy (3), Sesame (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 430kcal, Fat 16g, Carbs 70g, Protein 15g



1. Cook eggs

Fill a medium saucepan with **water**. Bring to a boil, then carefully lower in **2 large eggs** (water should cover eggs by about ½ inch). Cook for 6 minutes. Using a slotted spoon, transfer eggs to a bowl of ice water. Reserve water in saucepan for step 3.



4. Sauté aromatics

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **mushrooms** and cook, stirring occasionally, until browned and any liquid is evaporated, 6-7 minutes. Add **chopped garlic and ginger** and cook, stirring, until fragrant, about 1 minute more.



2. Prep veggies & chili oil

Trim stem ends from **mushrooms**, then thinly slice caps. Peel and finely chop **half of the ginger** and **2 teaspoons garlic**.

In a small bowl, stir to combine **1 teaspoon gochugaru flakes** (reserve rest for step 5) and **1 teaspoon oil**.



5. Simmer broth

Add **broth concentrate, 4 cups water**, and **1 teaspoon salt**; bring to a boil. Cover and simmer until flavors meld, 5 minutes. Off heat, whisk in **remaining gochugaru flakes** and **miso**.



3. Cook noodles

Return saucepan with **water** to a boil over high heat. Add **noodles**; cook, stirring to prevent clumping, until al dente, 4-5 minutes. Drain noodles.



6. Finish & serve

Peel and halve **eggs** lengthwise. Add **spinach** to **broth** and stir until wilted. Season to taste with **salt**.

Serve **noodles** with **soup, vegetables**, and **egg** over top. Garnish with **furikake** and **chili oil**, as desired. Enjoy!