



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

- 8 oz baby bella mushrooms
- 1 oz fresh ginger (use half)
- garlic
- 2 pkts Sriracha
- 6 oz chukka soba noodles ¹
- 1 pkt vegetable broth concentrate
- 1 pkt miso sauce ^{1,4,6}
- 5 oz baby spinach
- ¼ oz furikake ¹¹

What you need

- 2 large eggs ³
- neutral oil
- kosher salt

Tools

- medium saucepan
- medium pot

Allergens

Wheat (1), Egg (3), Fish (4), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 570kcal, Fat 17g, Carbs 80g, Proteins 25g



1. Cook eggs

Fill a medium saucepan with water. Bring to a boil, carefully lower in **2 large eggs** (the water should cover the eggs by about ½ inch), and cook for 6 minutes. Using a slotted spoon, remove from pot, and place in a bowl of cold water. Once cool, remove shells, and halve eggs. Reserve water and saucepan for step 3.



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 of the Sriracha packets** (reserve 2nd packet for step 5) and **1 teaspoon oil**.



3. Cook noodles

Return reserved saucepan of water to a boil over high heat. Add **noodles**, and cook, stirring occasionally to prevent clumping, until just tender, 3-5 minutes. Drain noodles, then rinse under warm running water.



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.



5. Simmer broth

Add **4 cups water, vegetable broth packet**, and **1 teaspoon salt**, and bring to a boil. Cover and simmer 5 minutes to allow flavors to meld. Remove from heat, then whisk in **remaining Sriracha packet** and **all of the miso**.



6. Finish & serve

Add **spinach** to **soup** and stir until wilted. Season to taste with **salt**. Spoon **noodles** into bowls and ladle **soup and vegetables** over top. Garnish with **egg halves**, and top with as much **furikake** and **chili oil** as desired. Enjoy!