

## Shrimp Ramen with Shiitake Mushrooms

& Shichimi Togarashi



30-40min



2 Servings



### What we send

- 1 oz fresh ginger
- garlic
- 2 oz shiitake mushrooms
- 1 oz scallions
- 10 oz pkg shrimp <sup>2</sup>
- ¼ oz shichimi togarashi <sup>11</sup>
- ½ oz tamari <sup>6</sup>
- 1 pkt pork ramen base <sup>1,6</sup>
- 6 oz chuka soba noodles <sup>1</sup>
- 3 oz baby spinach

### What you need

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

### Tools

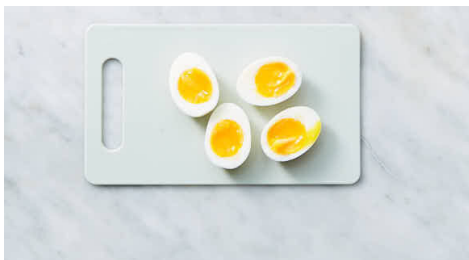
- medium saucepan
- medium pot

### Allergens

Wheat (1), Shellfish (2), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 0kcal



### 1. Cook eggs

Bring a medium saucepan of water to a boil. Carefully lower **2 large eggs** into saucepan and cook for 6 minutes. Use a slotted spoon to transfer eggs to a bowl of **ice water**. Once cool, peel eggs and halve lengthwise. Reserve water and saucepan for step 6.



### 4. Cook mushrooms

Heat **1 tablespoon oil** in same pot. Add **mushrooms, chopped garlic and ginger**, and **sliced scallion whites and light greens**; season with **salt and pepper**. Cook, stirring, until mushrooms are tender, about 2 minutes. (Reduce heat to medium if pot is browning too quickly).

### 2. Prep ingredients

Meanwhile, peel and finely chop **1 tablespoon ginger**. Finely chop **1 tablespoon garlic**. Trim **mushroom stems** from **caps**; thinly slice caps and discard stems. Trim **scallions**, then thinly slice, keeping dark greens separate. Rinse **shrimp**, then pat very dry.



### 5. Simmer broth

Add **tamari** and **1 tablespoon sugar** to pot with **mushrooms**. Cook, stirring, until tamari is nearly reduced, about 30 seconds. Add **pork ramen base** and **3 cups water**. Bring soup to a boil over high heat, then reduce heat to medium. Simmer, covered, for 5 minutes, to allow flavors to blend. Season to taste with **salt** and **pepper**.

### 3. Cook shrimp

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **shrimp** and season with **a pinch each of salt, pepper, and shichimi togarashi**. Cook until shrimp are just opaque, 2-3 minutes. Use a slotted spoon to transfer shrimp to a plate. Pour off any liquid in the pot, then return to stovetop.



### 6. Cook noodles & serve

Season reserved water in saucepan with **salt**; bring to boil. Add **half of the noodles** (save rest for own use). Cook until al dente, 4-5 minutes. Add **spinach** to saucepan to wilt. Drain noodles and spinach, then transfer to bowls and top with **scallops**. Pour **broth** over and top with **eggs, sliced scallion dark greens**, and **a pinch of Shichimi Togarashi**. Enjoy!