



## Spicy Korean Beef Ramyun

with Jammy Eggs & Spinach



30min



2 Servings

Rich, deeply flavored stock is the secret to the best ramyun (aka Korean-style instant ramen). Here, we bolster beef broth with kimchi paste, gochujang, and hondashi for a savory, slightly spicy stock that rivals the best ramen joints around. Tender, thinly sliced sirloin steak rests on the toothsome noodles along with baby spinach and perfectly cooked jammy eggs. These noodles are made for slurping up every last drop.



## What we send

- ½ lb pkg sirloin steak
- 2 scallions
- ¼ oz gochugaru flakes
- 1 pkt beef broth concentrate
- ¼ oz hondashi <sup>2</sup>
- 1 oz gochujang <sup>3</sup>
- 1 oz kimchi paste
- ½ oz tamari soy sauce <sup>3</sup>
- 3 oz baby spinach
- 5 oz ramen noodles <sup>4</sup>

## What you need

- kosher salt & ground pepper
- 2 large eggs <sup>1</sup>
- neutral oil
- sugar

## Tools

- small saucepan
- medium saucepan

## Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

## Allergens

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

## Nutrition per serving

Calories 610kcal, Fat 18g, Carbs 74g, Protein 30g

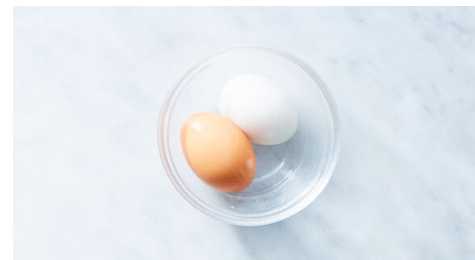


### 1. Prep ingredients

Bring a small saucepan of **water** to a boil over high heat.

Thinly slice **steaks** against the grain; season with **salt** and **pepper**.

Trim **scallions**; thinly slice, keeping dark greens separate.



### 2. Boil eggs

Using a slotted spoon, gently lower **2 large eggs** into saucepan with boiling **water**. Lower heat to medium and gently simmer, 6½ minutes.

Fill a bowl halfway with ice and water. Transfer eggs and chill for at least 3 minutes. Peel and set aside for serving.



### 3. Start soup

In a medium saucepan, heat **1 tablespoon oil** over medium-high. Add **steak** in an even layer; cook until browned, 2-3 minutes. Stir and cook until just cooked through, 1-2 minutes more. Transfer to a plate.

Lower heat to medium. Add **scallion whites and light greens** and cook until softened, 1-2 minutes. Add **half of the gochugaru flakes**; cook until fragrant, about 30 seconds.



### 4. Simmer broth

Add **broth concentrate**, **hondashi**, and **4 cups water** to same saucepan; bring to a boil over high heat. Add **gochujang**, **kimchi paste**, **tamari**, and **1 tablespoon sugar**; whisk until smooth. Simmer over medium heat for 5 minutes.



### 5. Add spinach

Stir in **spinach** until wilted, 1-2 minutes. Season **broth** to taste with **salt** and **pepper**, if necessary, or more **gochugaru flakes** if you like it spicier.



### 6. Cook noodles & serve

Add **noodles** to **broth**; cook, stirring occasionally, until noodles come apart and are al dente, 2-3 minutes. Divide noodles between bowls.

Pour **hot broth** over **noodles** and serve with **beef**, **eggs**, and **dark scallion greens** over top. Enjoy!