

MARLEY SPOON



Pork, Mushroom & Spinach Miso Ramen

with Soft-Boiled Eggs & Furikake



20-30min



2 Servings

A steaming bowl of noodle soup 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 version features hearty pork strips, 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
- 10 oz pkg pork strips
- 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
- ¼ oz gochugaru flakes

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 610kcal, Fat 26g, Carbs 70g, Protein 43g



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.



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**.

Pat **pork** dry; cut into 1-inch pieces if necessary, then season all over with **salt** and **pepper**.



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.



4. Sauté pork & mushrooms

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **pork** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir; add **mushrooms** and cook, stirring occasionally, until browned and any liquid is evaporated and pork is cooked through, 6-7 minutes. Add **chopped garlic and ginger** and cook, stirring, until fragrant, about 1 minute more.



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**.



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