

MARLEY SPOON



Turkey Ramen

with Shaved Brussels Sprouts & Mushrooms



30min



2 Servings

We've made it easy to master ramen at home. This savory, warming soup packs an umami punch thanks to our pork ramen broth base, tamari, and meaty mushrooms. We add browned ground turkey, tender noodles, fresh aromatics, and a seasonal veggie twist—crispy Brussels sprouts! Oh, and don't forget jammy egg on top!

What we send

- 2 (2½ oz) Chinese egg noodles ^{1,3}
- ½ lb Brussels sprouts
- garlic
- 1 piece fresh ginger
- 4 oz mushrooms
- 10 oz pkg ground turkey
- 1½ oz pork ramen base ^{2,3}
- 2 oz tamari soy sauce ²

What you need

- kosher salt & ground pepper
- 2 large eggs ¹
- neutral oil
- sugar

Tools

- medium saucepan
- medium pot

Allergens

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

Nutrition per serving

Calories 800kcal, Fat 49g, Carbs 67g, Protein 42g



1. Cook eggs & noodles

Bring a medium saucepan of **water** to a boil. Place **2 large eggs** into saucepan and cook for 6 minutes. Use a slotted spoon to remove eggs; place in a bowl of ice water. Add **noodles** to boiling water; cook, stirring to prevent sticking, until al dente, 4-5 minutes. Drain noodles and toss with **1 teaspoon oil**; return to saucepan and set aside until step 6.



2. Prep ingredients

Meanwhile, trim ends from **Brussels sprouts**, removing any outer leaves if necessary, then thinly slice. Finely chop **1½ teaspoons each of garlic and peeled ginger**. Thinly slice **mushrooms**.



3. Cook veggies

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **Brussels sprouts** and **a pinch each of salt and pepper**. Cook, stirring, until charred in spots, 2-3 minutes. Transfer Brussels sprouts to a bowl. Heat **1 tablespoon oil** in same pot; add **mushrooms** and **a pinch each of salt and pepper**; cook, stirring, until browned, 3-5 minutes. Transfer to bowl with Brussels sprouts.



4. Cook turkey

Heat **1 tablespoon oil** in same pot over medium-high. Add turkey and cook, breaking meat up into smaller pieces, until cooked through and browned in spots, 3-5 minutes. Add **chopped garlic and ginger**; cook, stirring constantly, until fragrant, about 30 seconds.



5. Build broth & halve eggs

To pot with **turkey**, add **ramen base, tamari, 3½ cups water**, and **½ teaspoon sugar**; bring to a boil. Cover and simmer until flavorful, about 5 minutes.

Meanwhile, peel **eggs**, then halve lengthwise.



6. Finish & serve

Spoon **noodles** into bowls and top with **some of the turkey ramen, Brussels sprouts, mushrooms, and sliced eggs**. Enjoy!