



Scallop Ramen

with Shiitake Mushrooms & Shichimi Togarashi



30-40min



2 Servings

Homemade ramen? Yes! It's easy to master and full of good-for-you ingredients. This savory bowl packs an umami punch thanks to our ramen broth base, tamari, and shiitake mushrooms. We add sweet scallops, chuka soba noodles, fresh aromatics, and baby spinach into the mix. A sprinkle of shichimi togarashi for added heat takes this to the next level. Oh, and don't forget jammy egg on top! Dinner has never looked so good.

What we send

- 1 oz fresh ginger
- garlic
- 2 oz shiitake mushrooms
- 1 bag scallions
- ½ lb scallops ²
- ¼ oz shichimi togarashi ¹¹
- ½ oz tamari soy sauce ⁶
- 1½ oz ramen base ^{1,6}
- 6 oz chuka soba noodles (use half) ¹
- 3 oz baby spinach

What you need

- 2 large eggs ³
- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- medium saucepan
- medium pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

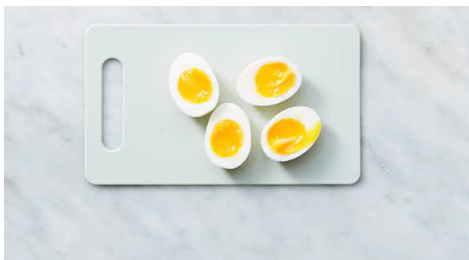
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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 540kcal, Fat 23g, Carbs 52g, Proteins 28g



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, garlic, ginger** and **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, finely chop **1 tablespoon each of peeled ginger and garlic**, keeping them separate. Trim **mushroom stems** from **caps**; thinly slice caps and discard stems. Trim **scallions**, then thinly sliced about ¼ cup, keeping dark greens separate. Rinse **scallops**, 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 **all of the 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 scallops

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



6. Cook chuka soba & 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, scallion dark greens** and **a pinch of Shichimi Togarashi**. Enjoy!