



## 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 ginger
- garlic
- 2 oz shiitake mushrooms
- 1 oz scallions
- ½ lb pkg scallops <sup>2</sup>
- ¼ oz shichimi togarashi <sup>11</sup>
- ½ oz tamari <sup>6</sup>
- 1½ oz 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 570kcal, Fat 23g, Carbs 59g, Proteins 30g



### 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.



### 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 **scallops**, then pat very dry.



### 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.



### 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).



### 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**.



### 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!