# **DINNERLY**



# **Stir-Fried Ramen Noodles**

with Carrots & Spinach





Oh ramen noodles, how do we love thee? Let us count the ways. You are unapologetically chewy, irresistibly slurpable, and absolutely heroic when it comes to weeknight stir-fry. Case in point: we cook the noodles until just tender, sautée with carrots, onions, and spinach, and toss with sweetsavory teriyaki. Did we mention the soft-boiled egg, with its protein boost and a swoon-worthy, yolky finish? We've got you covered!

#### WHAT WE SEND

- 1 carrot
- 1 red onion
- · 2 oz teriyaki sauce 2,3
- 5 oz ramen noodles 3
- · 3 oz baby spinach

#### WHAT YOU NEED

- kosher salt
- 2 large eggs <sup>1</sup>
- ketchup
- white wine vinegar (or red wine vinegar)
- neutral oil

#### **TOOLS**

- large pot
- medium skillet

#### **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 590kcal, Fat 13g, Carbs 94g, Protein 22g



## 1. Cook eggs

Bring a large pot of **salted water** to a boil. Carefully add **2 large eggs** and simmer over medium heat, 6 minutes. Using a slotted spoon, transfer eggs to a bowl of **ice water**. Reserve water in pot for step 3.

Once cool, remove shells and set eggs aside.



### 2. Prep ingredients & sauce

While **eggs** cook, scrub **carrot**, then cut on an angle into 1/8-inch thick slices. Cut **onion** into 1-inch pieces.

In a small bowl, whisk together **teriyaki** sauce, ¼ cup water, 2 teaspoons ketchup, and 1 teaspoon vinegar; set aside.



3. Cook noodles

Return pot with water to a boil. Add noodles and cook, stirring occasionally to prevent sticking, until al dente, about 5 minutes. Reserve ½ cup cooking water, then drain and rinse with cold water. Reserve pot for step 5.



4. Sauté veggies

Heat 1 tablespoon oil in a medium skillet over medium-high. Add onions and carrots. Cook, stirring, until fragrant, 1–2 minutes. Add ¼ cup water; cover and reduce heat to medium. Cook until tender, about 4 minutes



5. Finish & serve

Add veggies, teriyaki sauce, noodles, and spinach to reserved pot over medium heat. Cook, tossing, until spinach is slightly wilted, 1–2 minutes. If noodles seem dry, add 1 tablespoon cooking water at a time, as needed

Serve **stir-fried ramen noodles** and **veggies** with **eggs** sliced in half over top. Enjoy!



6. Take it to the next level

Finish your noodles with a sprinkle of chopped peanuts or a drizzle of chili oil for an extra kick.