



Miso-Cilantro Ramen Noodles

with Spinach & Broccolini



20-30min



2 Servings

Chuka soba or 'curly ramen noodles' are a type of Japanese dried wheat noodle that have a distinct curly appearance due to folding the noodles in an intricate pattern before they are dried.

What we send

- garlic
- broccolini
- fresh cilantro
- rice vinegar
- toasted sesame oil ¹¹
- baby spinach
- toasted sesame seeds ¹¹

What you need

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

Tools

- colander
- large 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

Egg (3), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 36g, Carbs 102g, Proteins 25g



1. Prep ingredients

Bring a large pot of water to a boil. Peel and grate **¼ teaspoon garlic**. Peel and thinly slice **1 large garlic clove**. Trim ends from **broccolini**, then slice stems on an angle crosswise into ½-inch pieces, keeping florets whole. Pick **1 tablespoon cilantro leaves** from **stems** and reserve for serving: finely chop remaining leaves and stems together.



4. Wilt spinach

Add **spinach** to same skillet and cook until wilted, about 1 minute. Transfer **veggies** to a large bowl and toss with **1 teaspoon of the sesame oil**. Season to taste with **salt** and **pepper**. Cover to keep warm. Wipe out skillet and reserve for step 6.



2. Make miso dressing

In a small bowl, whisk together **rice vinegar, miso, grated garlic, chopped cilantro, 1 teaspoon of the sesame oil, 2 teaspoons sugar, and 1 tablespoon oil**.



5. Cook noodles

Add **noodles** to boiling water. Cook until al dente, stirring occasionally to prevent noodles from sticking, about 5 minutes. Drain well and return to pot. Add **miso dressing** to noodles and toss to combine. Season to taste with **salt** and **pepper**.



3. Cook broccolini

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **sliced garlic** and cook until fragrant, 1-2 minutes. Add **broccolini, a pinch of salt, and 2 tablespoons water** to skillet; cover and cook until crisp-tender, about 3 minutes. Uncover and cook, stirring, until water is evaporated and broccolini is browned in spots, 2-3 minutes.



6. Fry eggs & serve

Meanwhile, heat **1 tablespoon oil** in reserved skillet over high. Crack **2 large eggs** into skillet and season with **salt** and **pepper**. Cook until edges are browned and crispy and whites are just set, 1-2 minutes. Cover and cook 1-2 minutes (yolks should still be runny). Serve **noodles** topped with **veggies, egg, sesame seeds, and reserved cilantro leaves**. Enjoy!