

DINNERLY



Creamy Miso Noodles with Broccoli & Onions



20-30min



2 Servings

A bowl of creamy miso noodles is as comforting as putting on a favorite pair of well-worn sweatpants, curling up on the couch, and binge-watching our favorite TV show, undisturbed. So...you're welcome. We've got you covered!

WHAT WE SEND

- 1 red onion
- ½ lb broccoli
- 2 (2½ oz) Chinese egg noodles ^{1,4}
- 3 oz mascarpone ²
- 0.63 oz miso paste ³

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

TOOLS

- medium pot
- medium skillet

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 580kcal, Fat 36g, Carbs 72g, Protein 9g



1. Prep veggies

Bring a medium pot of **water** to a boil.

Halve **onion**, then thinly slice into ¼-inch pieces. Cut **broccoli** into ½-inch florets, if necessary. Finely chop **2 teaspoons garlic**.



2. Char broccoli & onions

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **onions, broccoli**, and **a pinch of salt**. Cook, stirring frequently, until softened and browned in spots, about 6 minutes (add 1 tablespoon water at a time if browning too quickly). Stir in **chopped garlic** and cook until fragrant, about 1 minute. Set aside for step 5.



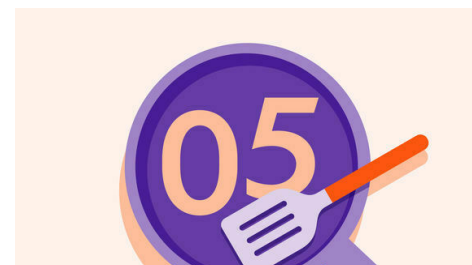
3. Cook noodles

Add **noodles** to pot with boiling **water**. Cook, stirring occasionally, until al dente and noodles come apart, 4–5 minutes. Reserve **1 cup cooking water**, then drain noodles and set aside.



4. Make miso sauce

To same pot over medium heat, add **mascarpone, miso**, and **½ cup of the reserved cooking water**; stir until mascarpone is melted, about 2 minutes. Add **noodles**; toss to combine until evenly coated, about 1 minute (if dry, add **1 tablespoon reserved cooking water** at a time, as needed).



5. Finish & serve

Add **broccoli and onions** to pot with **noodles** and toss to combine; season to taste with **salt and pepper**.

Serve **creamy miso noodles** topped with **a few grinds of pepper**. Enjoy!



6. Spice it up!

Add a few shakes of your favorite hot sauce, like Sriracha or chili-garlic sauce, to amp up the heat!