



Ramen Noodle Stir-Fry

with Spinach & Soft Boiled Eggs



20-30min



2 Servings

Yakisoba is a Japanese noodle stir-fry dish that has comfort food written all over it. The curly noodles are cooked until just tender, then quickly sautéed with fragrant ginger and scallions, shredded cabbage, and baby spinach before being tossed in a sweet-savory sauce. The noodles are topped off with a soft boiled egg for a protein boost that adds a decadent yolk finish.

What we send

- 1 oz fresh ginger
- 1 bunch scallions
- 2 oz teriyaki sauce ^{1,6}
- 1 pkt chili garlic sauce ¹⁷
- 1 oz mirin ¹⁷
- ½ oz toasted sesame oil ¹¹
- 1 pkg chukka soba noodles ¹
- shredded cabbage blend (use 4 cups)
- 3 oz baby spinach

What you need

- kosher salt
- large eggs ³
- neutral oil, such as vegetable

Tools

- large pot
- colander

Allergens

Wheat (1), Egg (3), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 660kcal, Fat 14g, Carbs 110g, Protein 23g



1. Cook eggs

Bring a large pot of salted water to a boil. Carefully lower **2 large eggs** into (the water should cover the egg by about ½ inch). Simmer over medium heat for 6 minutes. Using a slotted spoon, remove eggs from pot and place in a bowl of cold water. Once cool, remove shells and set eggs aside. Reserve water and pot for step 3.



4. Cook aromatics

Heat **1 tablespoon oil** in same pot over medium-high. Add **ginger** and **remaining scallion whites and light greens** and cook, about 1 minute. Add **4 cups shredded cabbage** and **a pinch of salt**. Cook until cabbage is just slightly wilted but still crunchy, about 30 seconds.



2. Prep aromatics & sauce

While **eggs** cook, peel and finely chop **half of the ginger** (save rest for own use). Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Reserve **2 tablespoons scallion dark greens** for step 6. In a small bowl, stir together **teriyaki sauce, chili garlic sauce, mirin, ½ teaspoon sesame oil, and 2 tablespoons water**.



5. Finish yakisoba

Add **noodles, spinach, and sauce** to pot and cook over medium-high, tossing constantly to incorporate ingredients, until spinach is slightly wilted, 1-2 minutes.



3. Cook noodles

Return pot of water to a boil. Add **noodles**, and cook, stirring occasionally to prevent sticking, until al dente, about 5 minutes. Drain, then rinse with cold water. Toss noodles with **½ teaspoon sesame oil** (save rest for own use) to keep from sticking. Wipe pot dry.



6. Add egg & serve

Spoon **ramen** into bowls, and top each serving with an **egg**. Slice **eggs** in half directly on top of **noodles**, letting yolk spill onto ramen. Garnish with **reserved scallion dark greens**. Enjoy!