

DINNERLY



Creamy Miso Ramen Noodles with Broccoli & Onions

 20-30min  2 Servings

Just hearing about the promise of a bowl of creamy miso ramen noodles has the same comforting effect as putting on a well-worn, favorite pair of sweatpants, curling up on the couch, and binge-watching your favorite TV show, undisturbed. So...you're welcome. We've got you covered!

WHAT WE SEND

- 1 medium red onion
- garlic (use 2 large cloves)
- 1 pkg chukka soba noodles¹
- 1 oz white miso^{1,6}
- 2 (1 oz) pkts cream cheese⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- medium pot
- medium skillet
- colander

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 660kcal, Fat 24g, Carbs 90g, Protein 19g



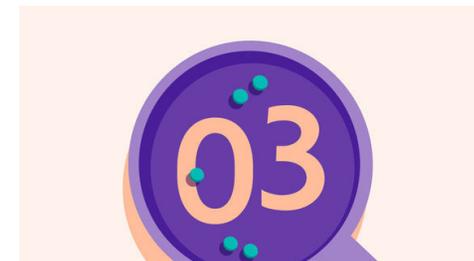
1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Halve, peel, and thinly slice **all of the onion**. Trim ends from **broccoli**, then cut into ½-inch florets. Peel and finely chop **2 teaspoons garlic**.



2. Cook 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 broccoli is bright green and browned in spots, and onion is golden brown, about 6 minutes (add water 1 tablespoon at a time if pan is scorching). Stir in **chopped garlic**, and cook until fragrant, about 1 minute.



3. Cook noodles

Meanwhile, add **noodles** to boiling water and cook until tender, stirring occasionally to prevent sticking, about 4 minutes. Reserve **⅓ cup noodle water**. Drain noodles and return to pot.



4. Toss noodles with sauce

Heat pot with **noodles** over medium. Add **miso, all of the cream cheese**, and **reserved pasta water**; toss until cream cheese is melted and noodles are coated.



5. Finish & serve

Add **charred broccoli and onions** to pot with noodles and toss to combine; season to taste with **salt and pepper**. Serve **miso ramen noodles** topped with **a few grinds pepper**. Enjoy!



6. Spice it up!

Add a few shakes of your favorite hot sauce to each bowlful of noodles, like Sriracha or chili-garlic sauce.