

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 medium yellow onion
- ½ lb broccoli
- garlic (use 2 large cloves)
- ½ lb spaghetti¹
- 2 pkts cream cheese⁷
- 1 pkt miso (use 2 Tbsp)^{1,4,6}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- medium pot
- medium skillet

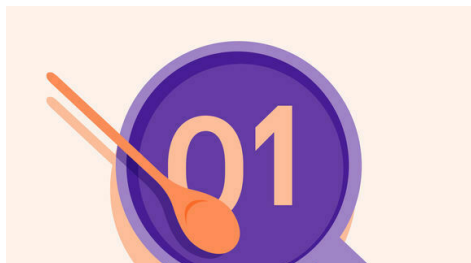
ALLERGENS

Wheat (1), Fish (4), Soy (6), Milk (7). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 24g, Carbs 90g, Proteins 19g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Halve and thinly slice **all of the onion**. Trim stem ends from **broccoli**, then cut crowns into ½-inch florets. 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 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. Remove skillet from heat.



3. Cook noodles

Add **spaghetti** to boiling water and cook until tender, stirring occasionally to prevent sticking, about 9 minutes. Reserve **½ cup cooking water**, then drain noodles. Return empty pot to the stove, and reduce heat to medium.



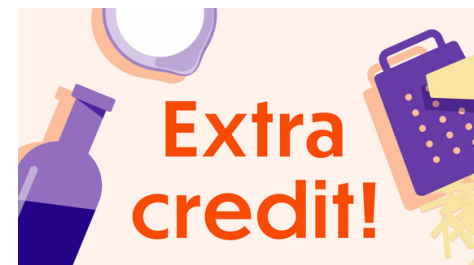
4. Toss noodles with sauce

To the same pot, add **all of the cream cheese, reserved cooking water**, and **2 tablespoons of the miso**, and stir until cream cheese is melted, about 2 minutes. Add **noodles** to the **sauce**, and toss to combine until noodles are evenly coated, about 1 minute.



5. Finish & serve

Add **charred 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!