



Miso Ramen Noodles

with Spinach & Broccolini



20-30min



2 Servings

Chukka soba or 'curly ramen noodles' are a type of Japanese dried wheat noodle. It has a distinct curly appearance due to folding the noodles in an intricate pattern before drying. Here, we pair the noodles with two tasty greens—crisp broccolini and baby spinach—tossed in savory miso-sesame dressing.

What we send

- garlic
- 1 bunch broccolini
- ¼ oz fresh cilantro
- 1 oz rice vinegar
- 1.8 oz miso sauce ^{1,4,6}
- ½ oz toasted sesame oil ¹¹
- 3 oz baby spinach
- 6 oz chukka soba noodles ¹
- ¼ oz sesame seeds ¹¹

What you need

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

Tools

- large pot
- microplane or grater
- medium nonstick skillet

Allergens

Wheat (1), Egg (3), Fish (4), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 37g, Carbs 88g, Proteins 25g



1. Prep ingredients

Bring a large pot of water to a boil. Finely grate ¼ **teaspoon garlic**. 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.



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 to combine **rice vinegar**, **miso sauce**, **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 neutral oil** in a medium nonstick skillet over medium-high. Add **sliced garlic** and cook, stirring, until fragrant, 1-2 minutes. Add **broccolini**, 2 **tablespoons water**, and a **pinch of salt**; 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 more.



6. Fry eggs & serve

Meanwhile, heat 1 **tablespoon neutral 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!