



Miso-Cilantro Ramen Stir-Fry

with Spinach & Broccolini



20-30min



2 Servings

Chuka soba or 'curly ramen noodles' are a type of Japanese dried wheat noodle that have a distinct curly appearance due to folding the noodles in an intricate pattern before they are dried.

What we send

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

What you need

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

Tools

- large pot
- box grater or microplane
- 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 740kcal, Fat 34g, Carbs 88g, Proteins 23g



1. Prep ingredients

Bring a large pot of water to a boil. 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 together.



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 **miso sauce, grated garlic, chopped cilantro, 2 tablespoons rice vinegar, 1 tablespoon neutral oil, 2 teaspoons sugar, and 1 teaspoon of the sesame 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 until fragrant, 1-2 minutes. Add **broccolini, a pinch of salt, and 2 tablespoons water** to skillet; 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.



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!