

Spring Miso Ramen

with English Peas, Pea Shoots & Soft-Boiled Eggs

Because of its amazing versatility, ramen—the beloved Japanese noodle dish—is the perfect way to celebrate the finest produce of the season. In this spring-inspired vegetable ramen, fresh noodles and a white miso broth provide an extraordinary base for an array of delicious toppings, including peas two ways: English peas and pea shoots (the early stems and leaves of the plant). The rich, savory flavor of the broth infuses the noodles and vegetables and pairs perfectly with silky, soft-boiled eggs.



Ingredients

4 Farm Eggs
1½ Pounds Fresh Ramen Noodles
10 Ounces Bok Choy
3 Cloves Garlic
3 Scallions
2 Ounces Pea Shoots
1 Pound English Peas

Knick Knacks

3 Tablespoons Mirin
3 Tablespoons Soy Sauce
1 2-Inch Piece Ginger
1 Tablespoon Sesame Oil
½ Cup White Miso Paste

Makes 4 Servings
About 700 Calories Per Serving
Cooking Time: 25 to 35 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat 2 medium pots of salted water to boiling on high. Trim off and discard the root ends of the bok choy; separate the leaves. Shell the English peas. Peel and mince the garlic and ginger. Cut off and discard the root ends of the scallions. Thinly slice the white bottoms of the scallions; cut the green tops into ½-inch pieces on an angle. In a medium bowl, combine the **miso paste**, **mirin**, **soy sauce** and **half the sesame oil**; stir until thoroughly combined.

2



Soft-boil the eggs:

Once the first pot of water is boiling, add the **eggs** and cook for exactly 6 minutes. Drain thoroughly; rinse under cold water for 30 seconds to 1 minute to stop the cooking process. When cool enough to handle, carefully peel the cooked eggs. Set aside.

3



Cook the noodles:

While the eggs cook, add the **noodles** to the second pot of boiling water, gently stirring to separate. Cook for exactly 90 seconds. Drain thoroughly and rinse under warm water. Set aside. Rinse and dry the pot.

4



Cook the vegetables:

In the same pot used to cook the noodles, heat 1 tablespoon of oil on medium until hot. Add the **garlic**, **ginger** and **white bottoms of the scallions**; cook, stirring frequently, 1 to 2 minutes, or until fragrant. Add the **English peas** and **bok choy**. Cook, stirring occasionally, 1 to 2 minutes, or until the bok choy has wilted.

5



Make the broth:

Add the **miso-mirin mixture** and **3½ cups of water** to the pot of vegetables. Simmer, stirring occasionally, 4 to 6 minutes, or until the liquid is slightly reduced in volume. Remove from heat and season with salt and pepper to taste.

6



Dress the pea shoots & plate your dish:

While the broth simmers, in a medium bowl, combine the **pea shoots** and **remaining sesame oil**; toss to coat and season with salt and pepper to taste. Divide the **cooked noodles** and **broth** between 4 bowls. Cut the **peeled eggs** in half; season with salt and pepper. Top each bowl of noodles and broth with the **dressed pea shoots**, **seasoned eggs** and **green tops of the scallions**. Enjoy!