

Shrimp & Summer Vegetable Mazemen

with Fresh Ramen Noodles & Miso-Soy Sauce

Every variation on ramen—the globally-popular Japanese noodle dish—is wonderful in its own way. Here, we’re celebrating mazemen, which swaps out broths for light sauces and puts the spotlight on its diverse, delicious ingredients. Our summertime recipe combines fresh noodles with peppery mizuna leaves and sautéed shrimp, corn and tomatoes. We’re coating them in a deeply savory, white miso-soy sauce, then garnishing the dish with scallion greens and a sprinkle of togarashi (a flavorful Japanese spice blend).



Ingredients

- 1 Pound Shrimp
- 1 ½ Pounds Fresh Ramen Noodles
- 3 Ounces Mizuna
- 3 Scallions
- 2 Cloves Garlic
- 2 Ears Of Corn
- 2 Plum Tomatoes

Knick Knacks

- 2 Tablespoons Rice Vinegar
- 1 2-Inch Piece Ginger
- 1 Teaspoon Togarashi
- ¼ Cup Soy Glaze
- ¼ Cup White Miso Paste

Makes 4 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 15 to 25 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Medium dice the tomatoes. Cut off and discard the root ends of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Peel and mince the garlic and ginger. Remove and discard the husks and silks of the corn. Cut the corn kernels off the cobs; discard the cobs. In a medium bowl, whisk together the **miso paste**, **soy glaze** and **vinegar** until well combined.

2



Cook the corn & aromatics:

In a large pan, heat 1 tablespoon of oil on medium-high until hot. Add the **corn**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened. Add the **white bottoms of the scallions**, **garlic** and **ginger**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the corn is lightly browned and the aromatics are softened and fragrant.

3



Add the tomatoes:

Add the **tomatoes** to the pan of corn and aromatics; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until the tomatoes have softened.

4



Cook the noodles:

While the vegetables cook, add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, for exactly 90 seconds. Drain thoroughly and rinse under warm water to prevent sticking. Transfer to a large bowl and set aside in a warm place.

5



Add the shrimp:

Pat the **shrimp** dry with paper towels; season with salt and pepper. Add the seasoned shrimp to the pan of vegetables. Cook 3 to 4 minutes, or until the shrimp are opaque and cooked through. Transfer the cooked vegetables and shrimp to the bowl of cooked noodles.

6



Finish the mazemen & serve your dish:

Add the **mizuna** and **miso mixture** to the bowl of cooked noodles, vegetables and shrimp. Stir until thoroughly combined; season with salt and pepper to taste. Divide the **finished mazemen** between 4 dishes. Garnish with the **green tops of the scallions** and **as much of the togarashi as you'd like**, depending on how spicy you'd like the dish to be. Enjoy!