

# Caramelized Leek & Barley Miso Ramen

*with Delicata Squash & Fresh Ramen Noodles*

In this recipe, we're making traditional Japanese ramen with two distinctly autumnal ingredients. Delicata squash, one of our favorite cold-weather varieties, is prized for its creamy texture and mild, sweet flavor. Here, we're sautéing it in rings, then serving it atop the lightly spicy barley miso broth and fresh noodles. And to give the broth deep savory flavor, we're caramelizing leek—one of our favorite seasonal aromatics—with scallions and ginger.



## Ingredients

- ¾ Pound Fresh Ramen Noodles
- 3 Scallions
- 1 Delicata Squash
- 1 Leek
- ½ Bunch Kale

## Knick Knacks

- 2 Tablespoons Mirin
- 2 Tablespoons Ponzu Sauce
- 1 1-Inch Piece Ginger
- 1 Tablespoon Sambal Oelek
- ¼ Cup Barley Miso Paste
- 1 Teaspoon Ramen Spice Blend

*(Black Sesame Seeds, White Sesame Seeds, Kibbled Nori & Sansho Pepper)*

**Makes 2 Servings**

**About 635 Calories Per Serving**

**Prep Time: 15 min | Cook Time: 25 to 35 min**





1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Using a sturdy knife, cut off and discard the ends of the squash. Slice the squash crosswise into ½-inch-thick rounds; scoop out and discard the pulp and seeds. Trim off and discard the root end and upper, dark-green leaves of the leek; rinse thoroughly and cut crosswise into ½-inch-thick rounds, keeping the layers intact. 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 ginger. Remove and discard the kale stems; thinly slice the leaves.

2



## Cook the squash:

In a large, high-sided pan (or pot), heat 2 teaspoons of oil on medium-high until hot. Add the **squash** in a single, even layer; season with salt and pepper. Cook, flipping occasionally, 8 to 10 minutes, or until browned and tender when pierced with a fork. Transfer to a plate. Wipe out the pan.

3



## Start the broth:

In the pan used to cook the squash, heat 2 teaspoons of oil on medium until hot. Add the **leek** in a single, even layer; season with salt and pepper. Cook, stirring frequently, 4 to 6 minutes, or until lightly browned. Add the **ginger** and **white bottoms of the scallions**; season with salt and pepper. (If the pan seems dry, add 1 teaspoon of oil.) Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant.

4



## Finish the broth & add the squash:

While the vegetables cook, in a medium bowl, combine the **miso paste**, **ponzu sauce**, **mirin**, ¼ cup of warm water and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Whisk until smooth. Add the **cooked squash**, **kale**, **miso-ponzu mixture** and **2¼ cups of water** to the pan of vegetables; stir to combine. Bring to a simmer and cook, stirring occasionally, 5 to 7 minutes, or until well combined and the kale has wilted. Remove from heat and season with salt and pepper to taste.

5



## Cook the noodles:

While the broth simmers, add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 3 minutes, or until tender. Drain thoroughly and rinse under warm water to prevent sticking. Divide between 2 bowls.

6



## Serve your dish:

Divide the **finished broth and squash** between the bowls of **cooked noodles**. Garnish with the **green tops of the scallions** and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be. Enjoy!