

# Miso Ramen & Tempura Acorn Squash

*with Tatsoi & Soft-Boiled Eggs*

This stunning seasonal ramen is as gorgeous as it is delicious. We're starting with chewy black rice noodles, which turn deep purple and develop a rich, nutty flavor when cooked. We're also adding tender tatsoi (a Chinese cabbage variety), silky soft-boiled eggs and crispy slices of acorn squash, dipped in rice flour batter and lightly pan-fried. It all comes together in a rich broth, made with sweet white miso paste, sesame oil and aromatics.



## Ingredients

- 4 Farm Eggs
  - ½ Pound Black Rice Noodles
  - ½ Cup Rice Flour
  - 2 Scallions
  - ¾ Pound Acorn Squash
  - ½ Pound Tatsoi
- ### Knick Knacks
- 3 Tablespoons Mirin
  - 1 1-Inch Piece Ginger
  - 1 Tablespoon Sesame Oil
  - ¼ Cup Ponzu Sauce
  - ¼ Cup Sweet White Miso Paste

Makes 4 Servings

About 570 Calories Per Serving

Prep Time: 15 min | Cook Time: 35 to 45 min





1



## Cook & peel the eggs:

Heat a small pot of salted water to boiling on high. Once boiling, carefully add the **eggs**. Cook for exactly 6 minutes. Drain thoroughly and 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 in a warm place.

2



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel and mince the ginger. Cut off and discard the scallion roots; thinly slice, separating the white bottoms and green tops. Cut off and discard the tatsoi roots; roughly chop. Cut off and discard the squash ends. Halve the squash lengthwise; discard the pulp and seeds, then slice into ¼-inch-thick pieces. In a bowl, combine the **miso paste**, **ponzu sauce** and **mirin**.

3



## Cook the noodles:

Add the **noodles** to the large pot of boiling water. Cook, gently stirring to separate the noodles, 3 to 5 minutes, or until tender. Drain thoroughly and rinse under warm water to prevent the noodles from sticking. Divide the cooked noodles between 4 bowls and set aside in a warm place. Rinse and dry the pot.

4



## Make the broth:

In the same pot, heat the **sesame oil** on medium-high until hot. Add the **ginger** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Add the **tatsoi**. Cook, stirring occasionally, 1 to 2 minutes, or until softened. Add **4 cups of water**; season with salt and pepper. Stir in the **miso mixture**. Bring to a simmer; reduce the heat to medium. Simmer, stirring occasionally, 12 to 14 minutes, or until the liquid is slightly reduced in volume. Remove from heat.

5



## Coat & cook the squash:

While the broth simmers, in a large bowl, whisk together the **rice flour** and ½ cup plus 2 tablespoons of **water**; season with salt and pepper. Working in batches, dip the **squash** in the batter (letting any excess drip off). In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. Once hot enough that a drop of batter sizzles immediately when added, carefully add the squash. Cook 3 to 5 minutes per side, or until crispy and tender. Transfer to a paper towel-lined plate; immediately season with salt.

6



## Finish & serve your dish:

Transfer the **peeled eggs** to a cutting board and slice in half; season with salt and pepper. Divide the **broth**, **cooked squash** and sliced eggs between the bowls of **cooked noodles**. Garnish with the **green tops of the scallions**. Enjoy!