

Kimchi & Barley Miso Ramen

with Soft-Boiled Eggs & Asian Pear

Miso ramen, with its extra depth of umami flavor, is a much-loved variation on standard ramen. This recipe uses rich, fragrant barley miso (made from fermented soybeans and barley). To put a Korean twist on the Japanese dish, we're making a quick kimchi with napa cabbage and crisp Asian pear. The sweetness of the pear perfectly balances the heat of the gochugaru (Korean chile flakes) in the kimchi's marinade. We're mixing some of the kimchi into the broth and serving the rest on top of each bowl, alongside silky soft-boiled eggs.



Ingredients

- 2 Farm Eggs
- ¾ Pound Fresh Ramen Noodles
- 4 Cloves Garlic
- 2 Scallions
- 1 Asian Pear
- ½ Pound Napa Cabbage

Knick Knacks

- 3 Tablespoons Barley Miso Paste
- 2 Tablespoons Rice Vinegar
- 2 Tablespoons Soy Glaze
- 1 Tablespoon Sesame Oil
- 1 Tablespoon Kimchi Ramen Spice Blend
(Gochugaru, Granulated Sugar, Black Sesame Seeds & White Sesame Seeds)

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 20 to 30 min

1



Cook & peel the eggs:

Heat a large pot of salted water to boiling on high. Once boiling, carefully add the **eggs** and cook for exactly 7 minutes. Drain 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 and set aside in a warm place. Rinse and wipe out the pot.

2



Prepare the ingredients:

While the eggs cook, wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Cut out and discard the cabbage core; thinly slice the leaves crosswise. Core the pear and cut into matchsticks. 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. In a bowl, combine the **miso paste**, **soy glaze** and **half the vinegar**; whisk to combine.

3



Make the kimchi:

In a large bowl, combine the **cabbage**, **pear**, **white bottoms of the scallions**, **sesame oil**, **remaining vinegar** and (reserving a big pinch) **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with olive oil and toss to thoroughly combine; season with salt and pepper to taste. Set aside to marinate, stirring occasionally, for at least 10 minutes.

4



Make the broth:

While the kimchi marinates, in the pot used to cook the eggs, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until browned and fragrant. Add the **miso mixture** and **4 cups of water**. Bring to a simmer and cook, stirring occasionally, 5 to 7 minutes, or until thoroughly combined and heated through. Add **half the kimchi** and stir to thoroughly combine. Remove from heat and season with salt and pepper to taste.

5



Cook the noodles:

While the broth simmers, add the **noodles** to the medium pot of boiling water, gently stirring to separate; cook 2 to 3 minutes, or until tender. Drain thoroughly and divide between 2 bowls. Set aside in a warm place.

6



Plate your dish:

Slice the **peeled eggs** in half; season with salt and pepper. Divide the **broth** between the bowls of **cooked noodles**. Top with the sliced eggs and **remaining kimchi**. Garnish with the **green tops of the scallions** and **as much of the remaining spice blend as you'd like**. Enjoy!