

Pork & Miso Ramen

*with Asparagus
& Marinated Cucumber*

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

SERVINGS: 4

This summery take on ramen was developed in collaboration with the Kahn family of San Francisco, California, winners of the 2016 Blue Apron Kids Cooking Camp. A satisfying, earthy broth gets savory flavor from three ingredients: miso paste, dried shiitakes, and kombu (a type of dried seaweed). It's the perfect base for springy, fresh ramen noodles topped with seasonal asparagus, cooked briefly to retain its crisp bite. Sweet-tart marinated cucumber, served on the side, adds refreshing crunch to the dish.



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Ingredients



1 1/2 lbs
GROUND PORK



1 lb
FRESH RAMEN
NOODLES



3 cloves
GARLIC



2
SCALLIONS



1 bunch
ASPARAGUS



1
CUCUMBER

KNICK KNACKS:



2 Tbsp
MIRIN



1 tsp
KOMBU



1/4 cup
SWEET WHITE
MISO PASTE



2 Tbsp
RICE VINEGAR



1/2 oz
DRIED SHIITAKE
MUSHROOMS



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1 Prepare the ingredients & marinate the cucumber:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ In a large bowl, combine the **mushrooms** and **4 ½ cups of warm water**.
- ☐ Cut off and discard the tough, woody stem ends of the asparagus; cut into 1-inch pieces on an angle, leaving the pointed tips intact.
- ☐ Peel and roughly chop the garlic.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Cut the cucumber into ¼-inch-thick rounds. In a medium bowl, combine the **cucumber**, **half the mirin**, and **half the vinegar**; season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



2 Cook the asparagus:

- ☐ While the cucumber marinates, in a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot. Add the **asparagus**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until bright green and softened. Transfer to a plate. Wipe out the pan.

3 Cook the pork:

- ☐ While the cucumber continues to marinate, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **ground pork** (removing and discarding the paper lining from the bottom); season with salt and pepper. Cook, stirring occasionally and breaking the meat apart with a spoon, 5 to 7 minutes, or until browned and cooked through.

4 Add the aromatics:

- ☐ Add the **garlic** and **white bottoms of the scallions** to the pan; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until fragrant.
- ☐ Add the **remaining mirin** and **remaining vinegar** (be careful, as the vinegar may splatter); season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined. Turn off the heat.

5 Make the broth:

- ☐ Reserving the **mushroom water**, thoroughly drain the **mushrooms** and transfer to a cutting board; finely chop.
- ☐ To the pan of **cooked pork and aromatics**, add the chopped mushrooms, **miso paste**, **half the kombu**, and the reserved mushroom water. Season with salt and pepper. Cook on medium-high, stirring frequently, 6 to 7 minutes, or until slightly reduced in volume. Turn off the heat; season with salt and pepper to taste.

6 Cook the noodles & plate your dish:

- ☐ While the broth cooks, to the medium pot of boiling water, add the **noodles**, stirring gently to separate. Cook 2 to 3 minutes, or until tender. Drain thoroughly and divide among 4 bowls.
- ☐ Divide the **broth** among the bowls of cooked noodles. Top with the **cooked asparagus**. Garnish with the **remaining kombu** and **green tops of the scallions**. Serve with the **marinated cucumber** on the side. Enjoy!

