

Roasted Onion Miso Ramen

*with Mustard Greens
& Soft-Boiled Eggs*

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

A richly flavored, savory-sweet broth is the star of tonight's ramen. We're combining delicately sweet miso paste made from chickpeas (instead of the standard soybeans) with a medley of veggies: button mushrooms, mustard greens, and roasted Vidalia onion, an especially sweet spring variety grown only in Georgia. Before pouring the broth over our fresh ramen noodles, we're sprinkling them with kombu, or dried seaweed—then finishing off each bowl with a soft-boiled egg.



BLUE APRON WINE PAIRING:

Jon E Vino St. Laurent, 2015

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Ingredients



1/2 lb
FRESH RAMEN
NOODLES



2
CAGE-FREE FARM
EGGS



6 oz
WHITE BUTTON
MUSHROOMS



2 cloves
GARLIC



1 bunch
MUSTARD GREENS



1
VIDALIA ONION

KNICK KNACKS:



2 Tbsp
CHICKPEA MISO
PASTE



1 1-inch piece
GINGER



1 tsp
KOMBU



2 Tbsp
SHERRY VINEGAR



1 Tbsp
SAMBAL OELEK



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1 Prepare & roast the onion:

- ☐ Preheat the oven to 475°F.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Peel the **onion** and cut lengthwise into 8 equal-sized wedges.
- ☐ Place the onion on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in a single, even layer. Roast 18 to 20 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients:

- ☐ While the onion roasts, wash and dry the remaining fresh produce.
- ☐ Quarter the mushrooms.
- ☐ Peel and roughly chop the garlic.
- ☐ Peel and finely chop the ginger.
- ☐ Remove and discard the mustard green stems; thinly slice the leaves.
- ☐ In a medium bowl, combine the **miso paste** and $\frac{1}{4}$ cup of warm water.

3 Cook & peel the eggs:

- ☐ While the onion continues to roast, carefully add the **eggs** to the pot of boiling water. Cook for exactly 7 minutes.
- ☐ Leaving the pot of water boiling, using a slotted spoon or strainer, carefully remove the eggs. 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. Transfer to a cutting board; halve lengthwise. Season with salt and pepper to taste.



4 Start the vegetables:

- ☐ While the eggs cook, in a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **mushrooms** and cook, stirring occasionally, 3 to 5 minutes, or until browned and slightly softened.
- ☐ Add the **garlic** and **ginger**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.

5 Finish the vegetables & make the broth:

- ☐ Add the **mustard greens** to the pan; season with salt and pepper. Cook, stirring occasionally, 1 to 3 minutes, or until slightly wilted.
- ☐ Add the **vinegar** (be careful, as the vinegar may splatter) and cook, stirring frequently, 1 to 2 minutes, or until the vinegar has cooked off.
- ☐ Add the **roasted onion, miso mixture, 2 cups of water**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until thoroughly combined and the liquid has 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, add the **noodles** to the same pot of boiling water. Cook 2 to 3 minutes, stirring gently to separate, or until tender. Drain thoroughly and rinse under warm water to prevent sticking.
- ☐ Divide the drained noodles between 2 bowls. Top with the **kombu, finished vegetables and broth**, and **sliced eggs**. Enjoy!