# **Chilled Hiyashi** Chuka Ramen

with Heritage Tomatoes, Green Beans, & Soft-Boiled Eggs

TIME: 20-30 minutes SERVINGS: 2

During the summer, ramen restaurants in Japan serve hiyashi chuka-cooled noodles served without a broth and paired with seasonal toppings. Here, we're piling springy fresh noodles with a bevy of vegetables, including snappy green beans, marinated cucumber, and plump heritage globe tomatoes (which range in color from bright red to deep crimson). A quick soy and sesame sauce adds a bit of savory flavor when drizzled over the noodles-perfectly complementing rich soft-boiled eggs.

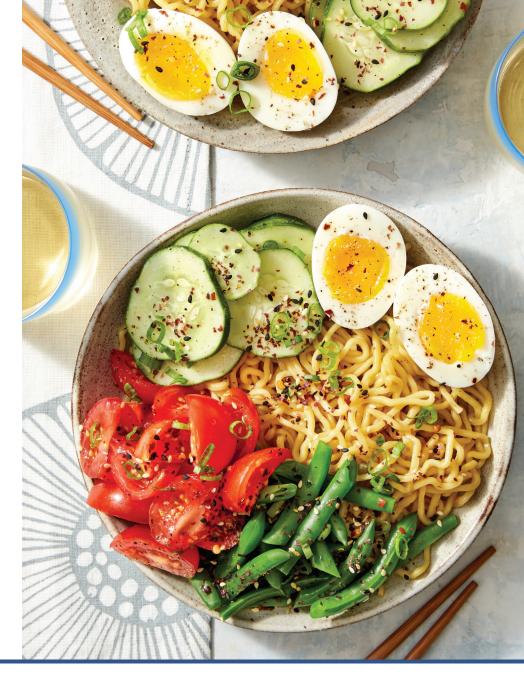


#### MATCH YOUR BLUE APRON WINE



Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



# **Ingredients**



1/2 lb FRESH RAMEN **NOODLES** 



**SCALLIONS** 



CAGE-FREE **FARM EGGS** 



**GREEN BEANS** 



KIRBY CUCUMBER





1/2 lb HERITAGE GLOBE TOMATOES

#### KNICK KNACKS:



2 Tbsps RICE VINEGAR



2 Tbsps SESAME OIL



2 Thsps SOY SAUCE



1 Tbsp SUGAR



1 tsp **FURIKAKE** 

# Did You Know?

This savory seaweed-based seasoning features sesame seeds and chile flakes.

















### 1 Prepare the ingredients & marinate the cucumber:

- $\square$  Heat a small saucepan of water to boiling on high.
- Fill a separate, small pot with water; add a big pinch of salt. Heat to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the stem ends of the green beans; halve on an angle.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- Quarter the tomatoes; place in a bowl and season with salt and pepper.
- ☐ Thinly slice the cucumber into rounds. Place in a medium bowl with ¹/₃ of the vinegar and half the sesame oil; 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 & peel the eggs:

- ☐ While the cucumber marinates, carefully add the **eggs** to the small saucepan of boiling water. 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. Transfer to a cutting board.

### 3 Blanch & shock the green beans:

- ☐ While the eggs cook, fill a medium bowl with ice water; add a pinch of salt. Set aside.
- ☐ To the small pot of boiling water, add the **green beans**. Cook, stirring frequently, 2 to 3 minutes, or until bright green and slightly softened.
- ☐ Leaving the pot of water boiling, using a slotted spoon or strainer, immediately transfer the blanched green beans to the bowl of ice water.
- ☐ Let stand until completely cool; drain thoroughly and pat dry with paper towels.

#### 4 Make the sauce:

☐ While the green beans blanch, in a bowl, combine the sugar, soy sauce, white bottoms of the scallions, remaining vinegar, and remaining sesame oil. Stir until the sugar has dissolved; season with salt and pepper to taste.

#### 5 Cook the noodles:

- ☐ Add the **noodles** to the pot of boiling water used to cook the green beans, stirring gently to separate. Cook, stirring occasionally, 2 to 3 minutes, or until tender.
- ☐ Turn off the heat. Drain thoroughly and rinse under cold water until cool. Divide between 2 bowls.

# 6 Finish & plate your dish:

- ☐ Halve the **peeled eggs** lengthwise; season with salt and pepper.
- ☐ Divide the **sauce** between the bowls of cooked noodles. Toss to coat.
- ☐ Top with the marinated cucumber (including any marinating liquid), shocked green beans, seasoned eggs, and seasoned tomatoes. Garnish with the furikake and green tops of the scallions. Enjoy!