

# 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.



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## Ingredients



1/2 lb  
FRESH RAMEN  
NOODLES



2  
CAGE-FREE  
FARM EGGS



4 oz  
GREEN BEANS



2  
SCALLIONS



1  
KIRBY CUCUMBER



SUMMER SPECIALTY  
1/2 lb  
HERITAGE GLOBE  
TOMATOES

## KNICK KNACKS:



2 Tbsps  
RICE VINEGAR



2 Tbsps  
SESAME OIL



2 Tbsps  
SOY SAUCE



1 Tbsp  
SUGAR



1 tsp  
FURIKAKE

**Did You Know?**  
This savory  
seaweed-based  
seasoning features  
sesame seeds and  
chile flakes.



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## 1 Prepare the ingredients & marinate the cucumber:

- ☐ 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  $\frac{1}{3}$  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!

