

Hiyashi Chuka Ramen

with Tomatoes, Green Beans & Soft-Boiled Eggs

2 SERVINGS

20-30 MINS

 **Blue Apron**

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In this take on the classic Japanese summer dish, a combo of chilled ramen noodles and bright, seasonal vegetables are tossed with a light sauce of savory soy, nutty sesame oil, and more.

Ingredients

-  ½ lb Fresh Ramen Noodles*
-  2 Pasture-Raised Eggs
-  4 oz Grape Tomatoes
-  2 Scallions
-  2 Persian Cucumbers
-  6 oz Green Beans
-  1 Tbsp Sesame Oil
-  2 Tbsps Soy Sauce
-  1 Tbsp Sugar
-  1 Tbsp Vegetarian Ponzu Sauce
-  1 Tbsp Rice Vinegar
-  1 tsp Furikake

*previously frozen

Wellness at Blue Apron

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VEGETARIAN



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally.
blueapron.com/wine

1 Prepare the ingredients

- Fill a small pot $\frac{3}{4}$ of the way up with water; cover and heat to boiling on high.
- Fill a separate, medium pot $\frac{3}{4}$ of the way up with water; add a **big pinch of salt**. Cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the stem ends of the **green beans**; halve crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **tomatoes**.
- Thinly slice the **cucumbers** into rounds.
- Combine the **halved tomatoes** and **sliced cucumbers** in a medium bowl; add **half the vinegar** and **half the soy sauce**. Season with salt and pepper; stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



2 Cook the eggs

- Meanwhile, carefully add the **eggs** to the small pot of boiling water. Cook 7 minutes for soft-boiled, or until your desired degree of doneness.
- Drain thoroughly and rinse under cold water 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, peel the cooked eggs; season with salt and pepper.



3 Cook the green beans & noodles

- Meanwhile, to the medium pot of boiling water, add the **halved green beans** and **noodles** (stirring gently to separate). Cook, stirring occasionally, 2 to 3 minutes, or until tender and the green beans are bright green.
- Drain thoroughly and rinse under cold water 30 seconds to 1 minute to stop the cooking process.



4 Make the sauce

- Meanwhile, in a large bowl, combine the **sugar, ponzu sauce, sesame oil, sliced white bottoms of the scallions, remaining vinegar, and remaining soy sauce**. Stir until the sugar has dissolved. Taste, then season with salt and pepper if desired.



5 Finish the noodles & serve your dish

- Add the **cooked green beans and noodles** and **marinated vegetables** (including any liquid) to the bowl of **sauce**; toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** topped with the **seasoned eggs**. Garnish with the **furikake** and **sliced green tops of the scallions**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 570, Total Carbohydrates: 85g, Dietary Fiber: 6g, Added Sugars: 8g, Total Fat: 15g, Saturated Fat: 3.5g, Protein: 22g, Sodium: 1770mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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