

Chilled Shrimp Ramen

with Miso Eggplant & Corn

TIME: 30-40 minutes

SERVINGS: 4

Ramen takes on a summery vibe in this chilled version, known as “hiyashi chuka” in Japan. Tonight, we’re dressing springy fresh noodles in a sweet-salty combination of ponzu, vinegar, and soy sauce. They’re then topped with a colorful assortment of seasonal ingredients, including fairy tale eggplant—a petite, tender variety—coated with miso paste and roasted for an umami-rich crust.



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Light & Fresh

Serve a bottle with this symbol for a great pairing.



Ingredients



1 1/2 lbs
SHRIMP



1 lb
FRESH RAMEN
NOODLES



10 oz
FAIRY TALE
EGGPLANTS



SUMMER SPECIALTY
6 oz
YELLOW CHARM
TOMATOES



2 ears of
CORN



2
SCALLIONS



1
ENGLISH
CUCUMBER

KNICK KNACKS:



3 Tbsp
RICE VINEGAR



2 tsp
SWEET WHITE
MISO PASTE



1 Tbsp
THICK SOY SAUCE



2 Tbsp
PONZU SAUCE



1 1-inch piece
GINGER



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1 Prepare the ingredients & marinate the cucumber:

- ☐ Preheat the oven to 450°F.
- ☐ Fill a large pot with water; add a **pinch of salt** and heat to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Quarter the eggplants lengthwise.
- ☐ Remove and discard the corn husks and silks. Cut the corn kernels off the cobs; discard the cobs.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Peel and finely chop the ginger.
- ☐ Halve the tomatoes; place in a bowl and season with salt and pepper.
- ☐ Thinly slice the cucumber into rounds. Place in a bowl with $\frac{3}{4}$ of the **vinegar**. Drizzle with olive oil and set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



2 Roast the eggplants:

- ☐ While the cucumber marinates, line a sheet pan with aluminum foil. In a large bowl, whisk together the **miso paste**, **remaining vinegar**, and **2 tablespoons of olive oil** until smooth. Add the **eggplants** to the bowl; season with salt and pepper. Toss to thoroughly coat. Reserving any liquid, transfer the eggplants to the prepared sheet pan. Arrange in a single layer. Roast 14 to 16 minutes, or until tender when pierced with a fork. Remove from the oven. Season with salt and pepper to taste.

3 Cook the corn:

- ☐ While the eggplants roast, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.
- ☐ Add the **corn** and **white bottoms of the scallions**. Cook, stirring occasionally, 3 to 4 minutes, or until softened and fragrant. Transfer to a plate; season with salt and pepper to taste. Wipe out the pan.



4 Cook the shrimp:

- ☐ While the eggplants continue to roast, pat the **shrimp** dry with paper towels; season with salt and pepper. In the same pan, heat 1 tablespoon of olive oil on medium-high until hot.
- ☐ Add the seasoned shrimp and **ginger**. Cook, stirring occasionally, 5 to 6 minutes, or until the shrimp are opaque and cooked through. Turn off the heat.

5 Cook & dress the noodles:

- ☐ While the shrimp cook, add the **noodles** to the pot of boiling water, 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 to prevent sticking and stop the cooking process. Return to the pot.
- ☐ Reserving the **marinating liquid**, drain the **marinated cucumber**. To the pot of cooked noodles, add the **ponzu sauce**, **thick soy sauce**, and reserved marinating liquid. Toss to thoroughly coat.



6 Serve your dish:

- ☐ Divide the **dressed noodles** among 4 dishes. Top with the **roasted eggplants**, **cooked corn**, **cooked shrimp**, **seasoned tomatoes**, and **marinated cucumber**. Garnish with the **green tops of the scallions**. Enjoy!