

# Turkey Ramen & Roasted Broccoli

*with Fresh Noodles & Furikake*

**TIME:** 45-55 minutes

**SERVINGS:** 4

This family-friendly ramen, made with ground turkey and Asian aromatics, gets an umami boost from dried shiitakes, black bean sauce, and more, all combined in a light, saucy broth.



## MATCH YOUR BLUE APRON WINE



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## Ingredients



1 1/2 lbs  
GROUND TURKEY



1 lb  
FRESH RAMEN  
NOODLES



2  
CARROTS



2  
SCALLIONS



1 lb  
BROCCOLI



1 stalk  
CELERY

## KNICK KNACKS:



2 Tbsps  
BLACK BEAN  
SAUCE



2 Tbsps  
SESAME OIL



1 1-inch piece  
GINGER



1/2 oz  
DRIED SHIITAKE  
MUSHROOMS



2 Tbsps  
CRÈME FRAÎCHE



2 Tbsps  
SWEET CHILI  
SAUCE



1 tsp  
FURIKAKE



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### 1 Prepare & roast the broccoli:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the **broccoli**. Cut off and discard the bottom ½ inch of the stems; cut the broccoli into small pieces.
- ☐ Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in an even layer.
- ☐ Roast, rotating the sheet pan halfway through, 20 to 22 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

### 2 Prepare the remaining ingredients:

- ☐ While the broccoli roasts, wash and dry the remaining fresh produce.
- ☐ In a bowl, combine the mushrooms and **1 cup of hot water**; let stand for at least 10 minutes to rehydrate.
- ☐ Peel and finely chop the ginger.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Peel and medium dice the carrots.
- ☐ Medium dice the celery.



### 3 Cook the vegetables & turkey:

- ☐ While the broccoli continues to roast, in a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot. Add the **ginger, white bottoms of the scallions, carrots, celery, and half the sesame oil**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until slightly softened and fragrant.
- ☐ Add the **ground turkey**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 7 to 8 minutes, or until lightly browned and cooked through. Turn off the heat.

### 4 Make the broth:

- ☐ Reserving the water, transfer the **rehydrated mushrooms** to a cutting board; finely chop.
- ☐ Add the chopped mushrooms, **reserved mushroom water, black bean sauce, sweet chili sauce, and 1 ½ cups of water** to the pan of **cooked vegetables and turkey**. Heat to boiling on high.
- ☐ Once boiling, reduce the heat to medium. Cook, stirring occasionally and scraping up any browned bits (or fond) from the bottom of the pan, 6 to 7 minutes, or until thoroughly combined and the liquid is slightly reduced in volume. Turn off the heat.



### 5 Cook the noodles:

- ☐ While the broth cooks, add the **noodles** to the pot of boiling water, stirring gently to separate. Cook 2 to 3 minutes, or until tender. Drain thoroughly and rinse under warm water to prevent sticking.

### 6 Finish the noodles & serve your dish:

- ☐ Add the **cooked noodles, remaining sesame oil, and crème fraîche** to the pan of **cooked vegetables, turkey, and broth**. Stir to combine; season with salt and pepper to taste.
- ☐ Divide among 4 dishes. Top with the **roasted broccoli**. Garnish with the **furikake and green tops of the scallions**. Enjoy!

