

Shiitake & Black Garlic Ramen

with Fried Eggs & Kale

TIME: 30-40 minutes

SERVINGS: 2

Fresh noodles, hearty kale, and a deeply savory broth (made with dried shiitake mushrooms and black garlic) come together in this seasonal take on the favorite Japanese dish. Each bowl is complete with a fried egg and a garnish of kombu, or dried seaweed, for an authentic touch. (You may receive green curly, dark green lacinato, or red kale.)



MATCH YOUR BLUE APRON WINE



Plush & Fruity

Serve a bottle with this symbol for a great pairing.



Ingredients



2
CAGE-FREE
FARM EGGS



1/2 lb
FRESH RAMEN
NOODLES



1 bunch
KALE



2
SCALLIONS

KNICK KNACKS:



1 1/2 Tbsps
SOY MARINADE



2 Tbsps
SWEET CHILI
SAUCE



1 1-inch piece
GINGER



2 cloves
BLACK GARLIC



1 Tbsp
SESAME OIL



1 tsp
KOMBU



1/2 oz
DRIED SHIITAKE
MUSHROOMS



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1 Prepare the ingredients & rehydrate the mushrooms:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ In a bowl, combine the **dried shiitake mushrooms** and **3 cups of hot water**. Let stand for at least 10 minutes.
- ☐ Remove and discard the stems of the **kale**; roughly chop the leaves.
- ☐ Peel and finely chop the **ginger**. Peel and finely chop the **garlic**.
- ☐ Cut off and discard the root ends of the **scallions**; thinly slice, separating the white bottoms and green tops.

2 Cook the kale:

- ☐ Add the **chopped kale** to the pot of boiling water. Cook 5 to 7 minutes, or until wilted.
- ☐ Drain thoroughly and set aside in a warm place. Refill the pot with salted water; heat to boiling on high.



3 Make the broth:

- ☐ While the kale cooks, reserving the water, transfer the **rehydrated shiitake mushrooms** to a cutting board; roughly chop.
- ☐ In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped ginger**, **chopped garlic**, **chopped mushrooms**, and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **reserved mushroom water**, **soy marinade**, and **sweet chili sauce**. Heat to boiling on high.
- ☐ Once boiling, reduce the heat to medium; cook, stirring occasionally, 4 to 6 minutes, or until the liquid is slightly reduced in volume.
- ☐ Turn off the heat; stir in the **cooked kale** and **sesame oil**. Season with salt and pepper to taste.
- ☐ Divide between 2 bowls. Rinse and wipe out the pan.

4 Fry the eggs:

- ☐ In the same pan, heat 2 teaspoons of olive oil on medium until hot. Keeping them separate, crack the **eggs** into the pan; season with salt and pepper. Cook 4 to 5 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness. Turn off the heat.



5 Cook the noodles & plate your dish:

- ☐ While the eggs cook, add the **noodles** to the same pot of boiling water, stirring gently to separate. Cook 2 to 3 minutes, or until tender. Drain thoroughly.
- ☐ Divide the cooked noodles between the bowls of **cooked vegetables and broth**; stir to combine. Top with the **fried eggs**. Garnish with the **sliced green tops of the scallions** and **kombu**. Enjoy!

