

# Pan-Roasted Salmon Ramen

*with Spicy Miso Broth & Wakame*

This is the pinnacle of seafood soups. You'll use wakame, a subtly sweet variety of seaweed that's been popular in Japanese cuisine for centuries. You'll accent its flavor with our custom ramen noodles. Topped with pan-roasted salmon fillets and highlighted with a rich dark miso broth, this dish takes the sea's bounty and uses it to make something incredible.



## Ingredients

- 2 Skinless Salmon Fillets
- 12 Ounces Fresh Ramen Noodles
- 2 Scallions
- ¼ Pound Tatsoi

## Knick Knacks

- 2 Tablespoons Dark Miso Paste
- 2 Teaspoons Sriracha
- 2 Teaspoons White Sesame Seeds
- 1 1-Inch Piece Ginger
- 1 Tablespoon Tamari
- ½ Ounce Wakame

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 25 to 35 minutes





# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/533](https://blueapron.com/recipes/533)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Remove the salmon from the refrigerator to bring to room temperature. Heat a medium pot of salted water to boiling on high. Cut off and discard the root ends of the scallions; thinly slice the scallions on an angle, separating the white bottoms and green tops. Roughly chop the wakame. Halve the tatsoi lengthwise. Peel and mince the ginger. In a medium bowl, combine the **miso paste**, **tamari** and **¼ cup of water**.

2



## Start the broth:

In a medium pot, heat 2 teaspoons of oil on medium-high until hot. Add the **ginger** and **white bottoms of the scallions**. Cook, stirring frequently, 30 seconds to 1 minute, or until softened and fragrant. Add the **tatsoi**; cook, stirring occasionally, 1 to 2 minutes, or until slightly wilted.

3



## Finish the broth:

To the pot of vegetables, add the **wakame**, **miso mixture**, **3 cups of water** and **as much of the sriracha as you'd like**, depending on how spicy you'd like the dish to be. Reduce the heat to medium-low and simmer 10 to 12 minutes, or until the flavors have melded. Turn off the heat and season with salt and pepper to taste.

4



## Cook the salmon:

While the broth simmers, pat the **salmon fillets** dry and season with pepper on both sides. In a medium pan (nonstick, if you have one), heat 2 teaspoons of oil on medium-high until hot. Add the seasoned salmon and cook 3 to 5 minutes per side, or until browned and cooked to your desired degree of doneness. Transfer to a paper towel-lined plate.

5



## Cook the noodles:

While the salmon cooks, add the **fresh ramen noodles** to the pot of boiling water, stirring to separate the noodles. Cook, stirring occasionally, for exactly 2 minutes and 30 seconds. Drain thoroughly and divide between 2 bowls.

6



## Plate your dish:

Divide the **broth** between the 2 bowls of noodles and top with the **cooked salmon fillets**. Garnish with the **sesame seeds** and **green tops of the scallions**. Enjoy!