

Winter Mushroom Ramen

with Mustard Greens & Soft-Boiled Eggs

Let's celebrate umami. Generally regarded as the fifth taste (distinct from sweet, sour, bitter and salty), umami is the almost ineffable quality of savory flavors. Here, we're using three umami-rich ingredients to create a warming, robust broth: king trumpet mushrooms, dried shiitake mushrooms and white miso paste. With peppery mustard greens, sambal oelek (a chunky chile sauce) and velvety soft-boiled eggs, this soup is incredibly hearty and satisfying.



Ingredients

- 2 Farm Eggs
- 12 Ounces Fresh Ramen Noodles
- 6 Ounces King Trumpet Mushrooms
- 1 Bunch Garlic Chives
- 1 Bunch Mustard Greens

Knick Knacks

- 2 Tablespoons Soy Sauce
- 1 Teaspoon Sambal Oelek
- 1 1-Inch Piece Ginger
- ½ Ounce Dried Shiitake Mushrooms
- ¼ Cup Sweet White Miso Paste
- 1 Teaspoon Mushroom Ramen Spice Blend
(Ground Szechuan Pepper, Dried Lemon Peel, White Sesame Seeds, Black Sesame Seeds & Kibbled Nori)

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Remove the eggs from the refrigerator to bring to room temperature. Thinly slice the king trumpet mushrooms. Cut off and discard the roots of the garlic chives; thinly slice. Remove and discard the stems of the mustard greens. Peel and mince the ginger. In a large bowl, combine the **dried shiitake mushrooms** and **3 cups of hot water**.

2



Brown the king trumpet mushrooms:

In a separate medium pot, heat 2 teaspoons of oil on medium-high until hot. Add the **king trumpet mushrooms** and cook, stirring occasionally, 6 to 8 minutes, or until browned. Transfer to a plate and set aside, without wiping out the pot.

3



Make the broth:

Remove the **shiitake mushrooms** from the bowl of hot water; reserve the water and thinly slice the mushrooms. In the same pot used to brown the king trumpet mushrooms, heat 2 teaspoons of oil on medium-high until hot. Add the **ginger** and **half the garlic chives**. Cook, stirring frequently, 30 seconds to 1 minute, or until softened and fragrant. Add the **mustard greens**; cook, stirring occasionally, 1 to 2 minutes, or until wilted. Add the **sliced shiitake mushrooms, soy sauce, miso paste, shiitake mushroom water** and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Reduce the heat to medium-low and simmer 8 to 10 minutes, or until the flavors have melded.

4



Soft-boil the eggs:

While the broth simmers, add the **eggs** to the pot of boiling water; cook for exactly 6 minutes. Using a slotted spoon or strainer, remove the cooked eggs, leaving the pot of boiling water on the stove; immediately run the eggs under cold water for 20 to 30 seconds to stop the cooking process. Place in a bowl. When cool enough to handle, carefully peel the eggs. Cut each egg in half; season with salt and **a pinch of the spice blend**. Set aside.

5



Cook the ramen noodles:

While the broth continues to simmer, add the **ramen noodles** to the same pot of boiling water used to soft-boil the eggs; gently stir to separate the noodles. Cook for exactly 3 minutes. Drain thoroughly and rinse under warm water.

6



Plate your dish:

Divide the **cooked ramen noodles** and **finished broth** between 2 bowls. Top with the **browned king trumpet mushrooms** and **soft-boiled eggs**. Garnish with the **remaining spice blend and garlic chives**. Enjoy!