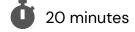




# Ramen Noodle Soup

# with Soft Boiled Eggs

A warming dashi broth with soy and ginger is served over ramen noodles with soft boiled eggs and fresh toppings.





2 servings



# Change it up!

You can add mushrooms, Asian greens or bean shoots to this dish. Cook the carrot and corn in the broth for a warmer dish if preferred.

#### FROM YOUR BOX

WHEAT NOODLES	1 packet
SPRING ONIONS	1 bunch
GINGER	1 piece
SESAME SEED/FRIED SHALLOT MIX	1 packet
DASHI BROTH	1 jar (500ml)
FREE-RANGE EGGS	2-4
CARROT	1
CORN COB	1
RED CHILLI	1

#### FROM YOUR PANTRY

sesame oil, soy sauce

#### **KEY UTENSILS**

saucepan, saucepan with lid

#### **NOTES**

You can deseed the chilli if preferred this will reduce the heat.

No gluten option - ramen noodles are replaced with rice noodles.



#### 1. COOK THE NOODLES

Cook the noodles in a saucepan of boiling water according to packet instructions until al dente. Drain and rinse under cold water. Set aside.



#### 2. SIMMER THE BROTH

Slice spring onions (reserve green tops for garnish). Peel and grate ginger. Add to a saucepan over medium-high heat with 1/2 tbsp sesame oil. Cook for 2 minutes until softened. Add 1/2 the sesame seed mix, dashi broth, 1 tbsp soy sauce and 2 cups water. Simmer, covered, for 10 minutes.



#### 3. COOK THE EGGS

Bring a saucepan (reuse noodle saucepan) of water to the boil. Gently add eggs (use to taste) and cook for 6-7 minutes. Cool under running cold water. Peel and halve.



### 4. PREPARE THE TOPPINGS

Julienne or ribbon carrot using a peeler. Remove corn from cob and slice chilli (see notes). Set aside with spring onion tops and remaining sesame seed/fried shallot mix.



## **5. FINISH AND SERVE**

Divide noodles and broth among bowls. Top with egg and fresh toppings. Garnish with remaining sesame seeds and fried shallots. Serve with **soy sauce** to taste.



