



Product Spotlight: Tare

Traditionally, tare is the 'secret sauce' that gives ramen soup its complex flavour. The Ugly Mug uses miso, sake, mirin and salt in its tare. We love its deep flavour and many applications, and we think you will too!



Miso Ramen with Soft Boiled Eggs

This rich and warming miso broth is made using tare from Perth locals, The Ugly Mug, served with charred vegetables, noodles, soft-boiled eggs, seaweed strips and garlic chilli oil.



25 minutes



4 servings



Vegetarian

28 April 2023

Switch it up!

If you prefer a milder dish, you can reduce the chilli or omit it altogether from the garlic oil mix.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	25g	11g	77g

FROM YOUR BOX

NOODLES	1 packet
GARLIC CLOVES	3
TARE	2 x 100g
FREE-RANGE EGGS	6-pack
CHIVES	1 bunch
WHITE CABBAGE	1/2
CARROTS	2
NORI SNACK	1 packet
ENOKI MUSHROOMS	1 packet

FROM YOUR PANTRY

oil for cooking, sesame oil, salt, pepper, dried chilli flakes

KEY UTENSILS

2 saucepans, frypan

NOTES

Boiling eggs for 6 minutes will give you soft yolks. Cook for longer depending on your preference. Scan the QR code to read about perfecting your egg cooking.

No gluten option - wheat noodles are replaced with rice noodles. Cook noodles according to packet instructions. Drain and rinse well with cold water to stop the cooking process.



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1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles and cook according to packet instructions. Drain and rinse well with cold water to stop the cooking process.



2. MAKE THE GARLIC CHILLI OIL

Heat a large saucepan over medium heat. Crush garlic cloves. Add to saucepan along with **1/4 cup sesame oil** and **1 tsp chilli flakes**. Cook for 2-4 minutes until garlic is golden. Remove to a bowl and keep saucepan over heat for step 3.



3. SIMMER THE BROTH

Add tare to saucepan with **1 1/2L water**. Bring to a boil and simmer for 10 minutes.



4. COOK THE EGGS

Bring a second saucepan of water to the boil. Add eggs and cook for 6-8 minutes (see notes). Cool under running cold water. Peel and halve.



5. COOK THE VEGETABLES

Heat a large frypan over medium-high heat with **oil**. Slice 1/2 bunch chives, roughly chop cabbage and slice carrots. Add to pan and cook for 5-7 minutes, stirring occasionally, until softened to your liking.



6. FINISH AND SERVE

Slice nori into strips (or tear apart).

Divide noodles among deep bowls. Ladle in broth. Add cooked vegetables, boiled eggs, enoki mushrooms and strips of nori. Scatter with chopped chives.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

