



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Dashi Broth


Dashi is a Japanese broth that is full of umami flavour! This delicious, immunity-boosting broth is made locally by The Ugly Mug Broth Kitchen.



02 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.

 20 minutes

 2 servings

 Vegetarian

June -July 2022

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.

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

