



### 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.



## 04 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

 4 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	6-pack
CARROTS	2
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.**



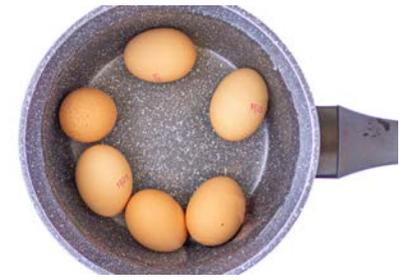
### 1. COOK THE NOODLES

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 tbsp sesame oil**. Cook for 2 minutes until softened. Add 1/2 the sesame seed mix, dashi broth, **2 tbsp soy sauce** and **3 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 and cook for 6–7 minutes. Cool under running cold water. Peel and halve.



### 4. PREPARE THE TOPPINGS

Julienne or ribbon carrots 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](mailto:hello@dinnertwist.com.au)

