



Product Spotlight: Shimeji Mushrooms

Shimeji mushrooms are an Asian variety with a nutty, savoury flavour. They are also known as beech mushrooms as in the wild they grow on fallen beech trees.



Soba Noodles with Miso Butter Mushrooms and Boiled Eggs

A luscious miso broth, served with chewy noodles, nutty garlic and butter pan-fried shimeji mushrooms, with boiled eggs and fresh peas, garnished with togarashi.



25 minutes



2 servings



Vegetarian

Switch it up!

We like boiled eggs, but you can cook them your favourite way! Poach them, fry them, you can even scramble them or crack straight into the broth for an egg-broth.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	46g	23g	124g

FROM YOUR BOX

FREE-RANGE EGGS	6-pack
SPRING ONIONS	1 bunch
GARLIC CLOVES	2
GINGER	1 piece
SHIEMJI MUSHROOMS	300g
SUGAR SNAP PEAS	150g
WHITE MISO	50g
SOBA NOODLES	1 packet
TOGARASHI SPICE MIX	1 packet

FROM YOUR PANTRY

butter, salt, pepper, stock cube of choice

KEY UTENSILS

large frypan, saucepan

NOTES

Boiling eggs for 6 minutes will give soft, runny yolks. Cook for 8 minutes for firm yolks, or longer for hard yolks.

You can use a teaspoon to peel your ginger easily; this will help to get in between and over any bumps!

Substitute butter with cooking oil or sesame oil.

If the pan that you are cooking with is large enough, you can cook the noodles directly in the broth instead of using another saucepan.



1. BOIL THE EGGS

Bring a large saucepan full of water to a boil. Add eggs (use to taste) to boiling water and cook for 6–8 minutes (see notes). Remove eggs and run under cold, running water. Refill saucepan with water and bring to a boil for step 5.



2. PREPARE THE INGREDIENTS

Slice spring onions, crush garlic, peel and grate ginger (see notes), trim and pull apart shiitake mushrooms.

Trim and thinly slice peas, thinly slice spring onion green tops. Set aside to use as topping.



3. BROWN THE MUSHROOMS

Heat a large frypan over medium high heat with **3 tsp butter** (see notes). Add mushrooms and 1/2 garlic. Cook for 4–6 minutes until browned all over. Season with **salt and pepper**. Remove to a bowl and keep pan over heat (see step 4).



4. SIMMER THE MISO BROTH

Add ginger, spring onions and remaining garlic to pan. Sauté for 3 minutes. Add miso paste, **600ml water** and **crumbled stock cube**. Simmer, covered, for 5 minutes (see notes).



5. COOK THE NOODLES

Add noodles to boiling water and cook for 2–4 minutes until tender. Drain noodles and rinse well with cold water.



6. FINISH AND SERVE

Peel and halve eggs.

Divide noodles among bowls. Ladle in miso broth. Top with mushrooms, eggs and prepared toppings. Garnish with togarashi.

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**

