



# **Enoki Mushrooms**

# and Boiled Egg Ramen Noodles

Crispy pan-friend enoki mushrooms with naturally gluten-free noodles, tossed in GH Produce Sesame, Tamari and Desert Lime Dressing, served with chive coleslaw.





4 servings



Instead of boiling the eggs, you could poach or fry them, feel free to cook them whichever way you prefer.

PROTEIN TOTAL FAT CARBOHYDRATES

23g 10g

80g

#### FROM YOUR BOX

BABY KING OYSTER MUSHROOMS	300g
ENOKI MUSHROOMS	360g
CHIVES	1/2 bunch *
COLESLAW	1/2 bag *
FREE RANGE EGGS	6
RAMEN NOODLES	1 packet
GH PRODUCE DRESSING	1 bottle

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, white wine vinegar

#### **KEY UTENSILS**

large frypan, saucepan

#### NOTES

Use sesame oil if you have any on hand.

Protein upsize add-on option is 250g lite fried tofu. Heat a frypan over medium-high heat with oil, cut the tofu into smaller cubes, add to the pan as you go. Cook for 2-3 minutes on each side until warmed through.



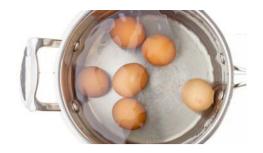
### 1. FRY THE MUSHROOMS

Heat a frypan over medium-high heat with oil (see notes). Add baby king oyster mushrooms to pan, cook for 4-5 minutes, remove from pan. Trim enoki mushrooms, add to pan with extra oil and cook for 4-5 minutes.



### 2. PREPARE COLESLAW

Slice chives, toss in a bowl with coleslaw and 1 tbsp vinegar.



# 3. BOIL THE EGGS

Place eggs in a saucepan and cover with cold water. Bring the water to a simmer over medium heat. Once the water begins to simmer, put a timer on for 4 minutes for soft boiled eggs (or 6+ minutes for hard boiled).



# 4. COOK THE NOODLES

Reheat saucepan with water over high heat, bring to a boil. Add in noodles and cook for 2-3 minutes. Drain the noodles.



# 5. TOSS THE NOODLES

Toss the noodles and mushrooms with GH Produce Dressing.



#### 6. FINISH AND PLATE

Evenly divide noodles and coleslaw among shallow bowls. Remove shell from eggs and slice in half over the top of noodles.



