



MISO PESTO SHRIMP RAMEN

with Spinach and Enoki Mushrooms

MAKE FIRST

PRONTO



HELLO MISO

A traditional Japanese condiment made by fermenting soybeans

PREP: 10 MIN | TOTAL: 20 MIN | CALORIES: 468



Shrimp



Ramen Noodles



Cilantro



Miso



Baby Spinach



Garlic



Enoki Mushrooms



Ginger



Rice Vinegar



Cornstarch



Lemon

BUST OUT

- Large Non-Stick Pan
- Medium Bowl
- Measuring Cups
- Medium Pot
- Strainer
- Garlic Press
- Paper Towel
- Whisk
- Small Bowl
- Salt and Pepper
- Zester
- Olive or Canola oil
- Measuring Spoons

INGREDIENTS

2-person | 4-person

- Shrimp 10 285 g | 570 g
- Ramen Noodles 1,3 120 g | 240 g
- Cilantro 10 g | 20 g
- Miso 4 3 tbsp | 6 tbsp
- Baby Spinach 113 g | 227 g
- Garlic 6 g | 12 g
- Enoki Mushrooms 100 g | 200 g
- Ginger 30 g | 60 g
- Rice Vinegar 1 tbsp | 2 tbsp
- Cornstarch 1 tbsp | 2 tbsp
- Lemon 1 | 2

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 74°C/165°F.



START STRONG

Peel ginger using a spoon's edge — you'll be able to maneuver around the knobby bits more easily!



1 PREP

Wash and dry all produce.* In a medium pot, add **5 cups water**. (**NOTE:** Use the same size pot and water amount for 4 ppl.) Cover and bring to a boil over high heat. Meanwhile, peel, then mince or grate the **garlic**. Peel, then grate **ginger**. Pick **cilantro leaves** from stems, then finely chop **stems**. Cut off and discard bottom inch of **mushrooms**. Finely chop **spinach**. Juice **half the lemon** (1 lemon for 4 ppl). Cut **remaining lemon** into wedges.



4 COOK MUSHROOMS

In a medium bowl, toss **half the mushrooms** with **cornstarch**. Heat a large non-stick pan over medium-high heat. When pan is hot, add **2 tbsp oil**, then **cornstarch-mushrooms** in an even layer. Cook, until golden-brown and crispy, 1-2 min per side. Remove pan from heat. Transfer **crispy mushrooms** to a paper towel-lined plate. Sprinkle with **salt**. Set aside. (**TIP:** Cook in two batches for 4 ppl, using 2 tbsp oil per batch.)



2 COOK RAMEN

Add the **noodles** to the **boiling water** and cook until tender, 2-3 min. Meanwhile, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. When the noodles are tender, Drain and rinse the **noodles** under **cold running water**.



5 COOK SHRIMP

Heat the same pan over medium-high heat. Add the **shrimp** and cook, stirring occasionally, until the **shrimp** just turn pink, 2-3 min. (**TIP:** Cook to a min. internal temp of 74°C/165°F.**) Add **spinach** and **remaining mushrooms**. Cook, stirring often, until **spinach** wilts, 1 min. Add **miso pesto** from the small bowl (from Step 3) to the **noodles**. Stir until warmed through, 1-2 min.



3 MAKE MISO PESTO

In a small bowl, combine the **lemon juice**, **cilantro stems**, **garlic**, **ginger**, **vinegar**, **2 tbsp miso** (dbl for 4 ppl) and **1/3 cup water** (dbl for 4 ppl). Whisk to combine. Set aside.



6 FINISH AND SERVE

Divide the **miso pesto ramen** between bowls. Top with the **crispy mushrooms** and **cilantro leaves**. Squeeze over a **lemon wedge**, if desired.

TASTY!

Not your traditional pesto but ohhh so good!