



MISO-SESAME SHRIMP & BACON RAMEN

in Gochujang Broth with Bok Choy, Cabbage & Corn

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



2 Cloves | 4 Cloves
Garlic



1 Thumb | 2 Thumbs
Ginger



1 | 1
Corn



4.5 oz | 9 oz
Ramen Noodles
Contains: Wheat



4 oz | 4 oz
Bacon



2 | 4
Pork Ramen Stock
Concentrates



4 | 8
Miso Sauce
Concentrates
Contains: Soy



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



0.5 oz | 1 oz
Gochujang Sauce
Contains: Soy, Wheat



4 oz | 8 oz
Bok Choy and
Napa Cabbage



10 oz | 20 oz
Shrimp
Contains: Shellfish



1 TBSP | 1 TBSP
Sesame Oil
Contains: Sesame



5 tsp | 5 tsp
Rice Wine
Vinegar



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HELLO

GOCHUJANG

This deeply flavored Korean chili paste adds sweet heat to the ramen broth.

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 890



NOODLE ON IT

In step 2, you'll cook the noodles for a mere 1-2 minutes. They can overcook very quickly, so this short boil is key for texture.

BUST OUT

- Large pot
- Paper towels
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**. Peel and mince or grate **ginger**. Drain **corn**.



2 COOK NOODLES

- Once water is boiling, add **noodles**. Cook, stirring occasionally, until just tender, 1-2 minutes.
- Drain and rinse noodles under cold water, 30 seconds. Toss with a **drizzle of oil**.
- Wipe out pot.



3 COOK BACON

- Slice **bacon*** crosswise into ¼-inch pieces.
- Heat dry pot used for noodles over medium-high heat. Add bacon in an even layer; cook, stirring occasionally and adjusting heat if browning too quickly, until crispy, 5-8 minutes.
- Turn off heat; transfer to a paper-towel-lined plate. Carefully discard all but a **thin layer of bacon fat** from pot.



4 MAKE SOUP

- Heat pot with **reserved bacon fat** over medium-high heat. Add **scallion whites, garlic, and ginger**. Cook, stirring, until fragrant, 30 seconds.
- Stir in **3 cups water (6 cups for 4 servings), pork ramen stock concentrates, soy sauce, gochujang, and half the miso sauce concentrates.** (TIP: Be sure to scrape up any browned bits at the bottom of the pot—these specks are full of flavor!) Bring to a boil, then reduce heat to low.
- Stir in **bok choy and napa cabbage** and **half the corn (all for 4)**. Let simmer, covered, until ready to serve.



5 COOK SHRIMP

- Rinse **shrimp*** under cold water, then pat dry with paper towels. Season all over with **salt and pepper**.
- Heat **sesame oil** in a large pan over medium-high heat. Once pan is hot, add shrimp and cook, stirring occasionally, until mostly opaque, 2-3 minutes.
- Stir in **remaining miso sauce concentrates**; cook, stirring, until shrimp are glazed and cooked through, 1-2 minutes more.



6 FINISH & SERVE

- Once **bacon** is cool enough to handle, roughly chop.
- Stir **1 TBSP butter and 1 tsp vinegar (we sent more)** into pot with **soup.** (For 4 servings, use 2 TBSP butter and 2 tsp vinegar.)
- Divide **half the noodles** between bowls, then ladle **veggies** and **half the broth** over noodles. (You will have some noodles and broth left over—seconds!) Top with **shrimp, bacon, and scallion greens.** Serve.

*Bacon is fully cooked when internal temperature reaches 145°.

*Shrimp are fully cooked when internal temperature reaches 145°.