



VEGAN TOFU RAMEN IN A GINGER-SOY BROTH

with Carrots, Spinach, Sesame-Chili Oil & Crispy Onions

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



2 | 4
Scallions



1 Thumb | 2 Thumbs
Ginger



6 oz | 12 oz
Carrots



1 | 2
Tofu
Contains: Soy



1 TBSP | 1 TBSP
Sesame Oil
Contains: Sesame



1 tsp | 2 tsp
Chili Flakes



4.5 oz | 9 oz
Ramen Noodles
Contains: Wheat



2 | 4
Miso Sauce
Concentrates
Contains: Soy



2 | 4
Mushroom Stock
Concentrates



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



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



5 oz | 10 oz
Spinach



1 | 2
Crispy Fried
Onions
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

SESAME-CHILI OIL

Oil infused with sesame seeds and chili flakes for a deliciously fiery drizzle



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 790



COUNTDOWN TO SUCCESS

Pro tip: Set your timer when boiling these fast-cooking noodles to guarantee perfectly tender results!

BUST OUT

- Large pot
- Peeler
- Paper towels
- Small bowl
- Plastic wrap
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**5 tsp** | **5 tsp**)



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 **ginger**. Peel and mince **garlic**. Trim, peel, and cut **carrots** on a diagonal into ¼-inch-thick pieces.
- Open and drain **tofu**; press out excess water with paper towels. Halve crosswise, then stand tofu upright and halve vertically. Lay flat and cut into ¾-inch cubes.



2 MAKE SESAME-CHILI OIL

- In a small microwave-safe bowl, combine **sesame seeds**, a **drizzle of oil**, a **big pinch of salt**, and **chili flakes** to taste.
- Cover bowl with plastic wrap. Microwave until fragrant, 30 seconds. Set **chili oil** aside.



3 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring, until al dente, 2 minutes.
- Drain, then toss noodles with a **drizzle of oil**. Reserve pot.



4 MAKE BROTH

- Heat a **drizzle of oil** in empty pot used for noodles over medium-high heat. Add **scallion whites**, **ginger**, and **garlic**. Cook, stirring, until fragrant, 30 seconds.
- Stir in **3½ cups water** (**7 cups for 4 servings**), **miso sauce concentrates**, **mushroom stock concentrates**, **soy sauce**, and **¼ tsp salt** (**½ tsp for 4**). Bring to a boil, then cover and reduce heat to low.
- Let simmer until ready to serve.



5 COOK TOFU

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **tofu**, a **big pinch of salt**, and **pepper**. Cook, stirring occasionally, until browned, 3-4 minutes.
- Turn off heat; transfer tofu to a plate and drizzle with **half the sesame oil** (**all for 4 servings**). Wipe out pan.



6 COOK VEGGIES

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **carrots** and a **pinch of salt**. Cook, stirring occasionally, until browned and softened, 5-7 minutes. (**TIP: Add a splash of water if carrots begin to brown too quickly.**) Set aside until ready to serve.
- Add **spinach** to pot with **broth**. Cook, stirring occasionally, until wilted, 1-2 minutes. Taste and season with **salt** if desired.



7 SERVE

- Divide some **noodles** between large soup bowls. Pour some **broth and spinach** over noodles (**you may have noodles and broth left over—seconds!**). Stir in as much **chili oil** as you like.
- Top each bowl with **tofu**, **carrots**, and **scallion greens**. Sprinkle with a few **crispy onions** and serve. **TIP: Don't add all the onions just yet! Add as you eat to keep them nice and crispy.**