

Vegetable Ramen Noodles

with Soy-Marinated Eggs & Sesame Seeds

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:



10 oz Ground Pork 



2 cloves Garlic



1 Tbsp Soy Sauce



¼ tsp Crushed Red Pepper Flakes



2 Pasture-Raised Eggs



½ lb Broccoli



2 Scallions



2 Tbsps Black Bean Sauce



½ lb Fresh Ramen Noodles¹



6 oz Carrots



3 Tbsps Soy Glaze



1 tsp Black & White Sesame Seeds



Serve with Blue Apron wine that has this symbol
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¹ previously frozen

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the sauce

- Fill a medium pot $\frac{3}{4}$ of the way up with water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel the **carrots** and thinly slice on an angle.
- Cut off and discard the bottom $\frac{1}{2}$ inch of the **broccoli** stem, then cut into small florets.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Peel and roughly chop **2 cloves of garlic**.
- In a heatproof bowl, combine the **soy sauce** and $\frac{1}{3}$ cup of hot water.
- In a separate bowl, whisk together the **black bean sauce**, **soy glaze**, and $\frac{1}{3}$ cup of water.



2 Cook & marinate the eggs

- Carefully add the **eggs** to the pot of boiling water and cook 7 minutes for soft-boiled, or until your desired degree of doneness.
- Leaving the pot of water boiling, using a slotted spoon or tongs, transfer the eggs to a strainer. Rinse under cold water 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, peel the **cooked eggs** and place in the **soy-water mixture**. Set aside to marinate, gently turning occasionally, at least 10 minutes.



↩️ ADDITIONAL STEP If you chose Ground Pork

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl; cover with foil to keep warm.

3 Start the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced carrots** and **broccoli florets**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **sliced white bottoms of the scallions**, **chopped garlic**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 1 to 2 minutes, or until combined.



↩️ CUSTOMIZED STEP 3 If you chose Ground Pork

- Start the vegetables as directed, using the pan of reserved fond.

4 Cook the noodles

- Meanwhile, add the **noodles** to the same pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 3 minutes, or until tender. Turn off the heat.
- Reserving $\frac{1}{2}$ cup of the **noodle cooking water**, drain and rinse under warm water 30 seconds to 1 minute to prevent sticking.



5 Finish the noodles & serve your dish

- To the pan of **cooked vegetables**, add the **cooked noodles**, **sauce** (carefully, as the liquid may splatter), and **half the reserved noodle cooking water**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the noodles are coated (if necessary, gradually add the remaining cooking water to ensure the noodles are thoroughly coated).
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles and vegetables** topped with the **marinated eggs**. Garnish with the **sesame seeds** and **sliced green tops of the scallions**. Enjoy!



↩️ CUSTOMIZED STEP 5 If you chose Ground Pork

- Finish the noodles and serve your dish as directed, adding the **cooked pork** to the pan.