



MISO RAMEN WITH DUMPLINGS

AND EDAMAME BEANS

DIFFICULTY: Easy | SERVES: 4 | READY IN: 20 minutes

This easy miso ramen (with dumplings - yum!) is cosy, nourishing and delicious. Whip it up in just 20 minutes. A great choice for busy winter weeknights!



RAMEN

- 2 eggs
- 3 cups boiling water (750ml)
- 2 cups chicken or vegetable stock (500ml)
- 4 tsp miso paste (approximately 2 sachets)
- 1 Tbsp thinly sliced fresh ginger
- 1 Tbsp soy sauce
- 1 tsp sesame oil
- 300g frozen dumplings (see notes) (10.6oz)
- 350g fresh noodles (12.3oz)
- 250g fresh spinach (8.8oz)
- 1 cup frozen shelled edamame beans (155g)
- 2 spring onions
- 1 Tbsp sesame seeds
- Chilli oil *optional*

1. MAKE RAMEN

Bring a small saucepan of water to the boil. Add eggs and boil for 7 minutes. Drain well then refill saucepan with cold water.

2. Meanwhile, combine water, stock, miso paste, ginger, soy sauce and sesame oil in a large saucepan. Bring to a boil, then reduce to a rapid simmer and add dumplings. Cook until dumplings float to the surface, then continue cooking for a further 5 minutes, until dumplings are cooked through.

3. Place noodles in a large bowl. Wash and trim the spinach, then place in bowl with noodles. Add edamame beans. Pour boiling water over to cover and leave to sit for a couple of minutes.

4. Thinly slice spring onions. Peel eggs.

5. SERVE

Drain noodles, spinach and beans. Divide between warmed serving bowls. Top with dumplings and ladle miso soup mixture over the top. Halve the eggs and place one half in each bowl. Sprinkle with spring onions and sesame seeds. Add a drizzle of chilli oil, if using.



WINE MATCH: An unoaked Chardonnay.

MISO RAMEN WITH DUMPLINGS RECIPE NOTES

GLUTEN-FREE OPTION: Use gluten-free stock. Make sure miso is gluten-free. Choose gluten-free soy sauce. Use gluten-free dumplings if you can find them; otherwise try pork meatballs instead. You can use rice noodles or gluten-free spaghetti.

INGREDIENT SWAPS / NOTES: I used chicken stock and pork, prawn and chive dumplings. You can make this meal vegetarian by using vegetable stock and vegetarian dumplings. I also used miso paste sachets, but you could use a tub of miso paste instead. You can use any fresh or pre-cooked noodles (I used hokkien).

STORING AND REHEATING: Store dumplings and soup separate from noodles, spinach and edamame. Reheat dumplings and soup in the microwave. Noodles, spinach and edamame can be reheated by pouring boiling water over the top, leaving for a minute or two, then draining. Add garnishes just before serving.