

Miso Chicken Ramen

with Tomatoes, Corn, & Kombu

TIME: 25-35 minutes

SERVINGS: 2

For a summery take on a Japanese favorite—ramen—we're preparing a brothless version with plenty of colorful seasonal produce. We're dressing fresh noodles in an umami-rich combination of soy sauce and kombu (a type of dried seaweed), then serving it all with sautéed corn and a vibrant duo of marinated cucumber and tomatoes. (Your tomatoes may be yellow or red.) Shredded chicken tossed with miso completes each bowl with another layer of umami flavor.



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Ingredients



2
BONELESS,
SKINLESS
CHICKEN BREASTS



1/2 lb
FRESH RAMEN
NOODLES



4 oz
CHERRY
OR CHARM
TOMATOES



2
SCALLIONS



1 ear of
CORN



1
KIRBY CUCUMBER

KNICK KNACKS:



1 1-inch piece
GINGER



1 Tbsp
SOY SAUCE



1 tsp
KOMBU



1 Tbsp
SESAME OIL



1 Tbsp
SWEET WHITE
MISO PASTE



1/4 cup
MIRIN



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1 Cook & shred the chicken:

- Fill a small pot with water; add a **pinch of salt** and heat to boiling on high.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the seasoned chicken and cook 5 to 7 minutes per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer the cooked chicken to a cutting board. When cool enough to handle, using 2 forks, carefully shred into bite-sized pieces.

2 Prepare the ingredients & make the sauce:

- While the chicken cooks, wash and dry the fresh produce.
- Halve the tomatoes; place in a medium bowl and season with salt and pepper.
- Thinly slice the cucumber into rounds.
- Peel and finely chop the ginger.
- Remove and discard the corn husks and silks. Cut the corn kernels off the cob; discard the cob.
- Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- In a bowl, whisk together the **miso paste, sesame oil, half the mirin,** and $\frac{1}{3}$ **cup of water.**

3 Marinate the vegetables:

- Add the **cucumber, half the ginger,** and the **remaining mirin** to the bowl of **seasoned tomatoes.** Stir to thoroughly combine. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

4 Cook the corn:

- While the vegetables marinate, add the **corn, white bottoms of the scallions,** and **remaining ginger** to the pan of reserved fond; season with salt and pepper. (If the pan seems dry, add 2 teaspoons of olive oil.)
- Cook on medium-high, stirring occasionally, 2 to 3 minutes, or until slightly softened and fragrant. Turn off the heat.

5 Cook & dress the noodles:

- While the corn cooks, add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 3 minutes, or until tender. Turn off the heat.
- Drain thoroughly and rinse under cold water to prevent sticking. Return to the pot. Add the **soy sauce** and **all but a pinch of the kombu.** Gently toss to combine. Divide between 2 dishes.

6 Finish the chicken & plate your dish:

- In a large bowl, combine the **shredded chicken** and **sauce.** Stir to coat; season with salt and pepper to taste.
- Top the dishes of **dressed noodles** with the finished chicken (including any sauce from the bowl), **cooked corn,** and **marinated vegetables** (including any marinating liquid). Garnish with the **green tops of the scallions.** Garnish the marinated vegetables with the **remaining kombu.** Enjoy!