



On-the-go ginger miso ramen cups

cook time:
20

prep time:
10

featured product:
baby arugula

give us all the ramen cups! this recipe is one of those "how did i live without this hack" moments. cup noodles, ready to travel, with fresh mushrooms, tofu and arugula?

and that's not all. turns out this perfectly seasoned combo can sit in a jar for up to a week in your fridge, just waiting for you to take it along and add some boiling water before eating. talk about preparing for future flavor.



ingredients

Serving size 4

- 2 tablespoons olive oil
- 2.35oz/1 cup shiitake mushrooms, stemmed and sliced
- 2 tsp minced ginger
- 4 teaspoons sesame oil
- 1/2 block firm tofu, cut into 1/2" cubes
- 4 cups cooked ramen
- 4 tablespoons white miso
- 2 cups/ 1/4 box **organic girl baby arugula**
- 2 scallions, sliced
- 4 Pint-sized wide-mouth jar

directions

1. In a medium-sized skillet, heat olive oil over medium-high heat. Add shiitake mushrooms, and saute until starting to soften, 2 minutes. Add ginger, and continue to cook until mushrooms are golden, an additional 2 minutes. Drizzle with sesame oil and set aside.
2. In four wide-mouth pint jars, layer miso, mushrooms, and tofu into the base layer. Add 1 cup cooked ramen noodles on top. Add 1/4 cup organic girl arugula and scallions to the top, along with a pinch of salt, and close jars. Can keep in the fridge 1 week.
3. When ready to use, add 1 cup/8oz boiling water to pint jar to cover ramen. Add lid back on jar and allow to steep 4-5 minutes. Stir gently to combine all layers.