

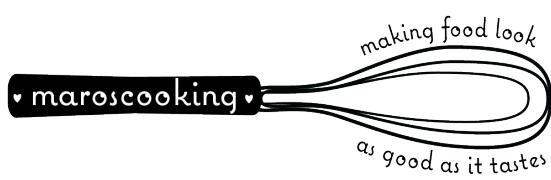
Asian Noodles with Roasted Miso Vegetables

Ingredients to serve 4:

- ☞ 10-12 oz. Asian Noodles
- ☞ 10 oz. baby spinach
- ☞ 3 c shaved Napa Cabbage
- ☞ 4 c sliced shiitake mushrooms
- ☞ 4 c broccoli florets (about 3 broccoli crowns)
- ☞ 3 c petite carrots
- ☞ 2 baby bok choi , sliced in half
- ☞ 1 bunch scallions, sliced white and light green parts (reserving some for garnish)
- ☞ 1½ inch ginger root, peeled and finely chopped (2-3 Tbsp)
- ☞ 5 cloves garlic minced
- ☞ 2 c vegetable broth
- ☞ 2 soft boiled (or hard boiled eggs), if preferred
- ☞ 2 Tbsp soy sauce
- ☞ 1 tsp (or more for additional heat) chili garlic sauce
- ☞ 1 Tbsp sesame oil
- ☞ 2 Tbsp canola oil
- ☞ 1 Tbsp black sesame gomasio
- ☞ Fresno Chilis, thinly sliced (optional garnish)

For Miso Glaze:

- ☞ 2-3 Tbsp white miso paste
- ☞ 2 Tbsp agave (maple syrup substitute)
- ☞ 2 Tbsp sesame oil
- ☞ 1 Tbsp grape-seed oil
- ☞ 2 tsp chili garlic paste
- ☞ Freshly cracked pepper to taste



Directions:

Preheat oven to 400. Line a large rimmed baking sheet with parchment, or two if your vegetables are crowded.

In a microwave proof glass container heat all ingredients for about a minute until easily blended. Brush broccoli, carrots and mushrooms with miso mixture, reserving a small amount to brush on bok choy. Place in oven for about 20 minutes, tossing a couple of times to ensure even cooking. Remove from oven and set aside.

In a large heavy bottom skillet or enamel coated pot, heat one tablespoon of canola oil on medium-high flame. Brush remaining miso glaze on flat side of bok choy. Place bok choy, flat-side down in skillet and sear until golden on edges (about 3 minutes). Remove from skillet and place with roasted vegetables.

Add sesame oil and remaining canola oil in the same skillet and lower heat to medium-low. Add ginger, garlic and scallions to skillet and stir for a few minutes until fragrant without browning. Add vegetable broth, raise heat to scrape up any brown bits and bring to a boil. Turn off flame, add chili paste and soy and stir in shredded cabbage and spinach.

Cook noodles according to package directions. Drain and pour vegetable stock mixture into hot noodles and toss in roasted vegetables.

Place a heaping portion of noodles and vegetables in 4 individual bowls. Place bok choy in each bowl, ½ of egg and sprinkle with gomasio. Garnish with Fresno chili and remaining scallions. Serve immediately and enjoy!