

Miso Shiitake Ramen with Sweet Potato & Eggplant

2 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 30

Della Casa Spaghetti Pasta, kept frozen until immediately before use
Farmhouse Kitchen Miso-Mushroom Broth, room temperature
Farmhouse Kitchen Eggplant & Sweet Potato Topping, stirred well before used
Johnson's Backyard Garden Eggplant, washed, stem removed
Kindle Farms Sweet Potato, washed, scrubbed and peeled (optional)
Kitchen Pride Shiitake Mushrooms
Olive or Vegetable Oil
Salt and Pepper

Preheat oven to 400°F and arrange oven rack to middle position.

STEP 1 Prepare vegetables: Chop sweet potato and eggplant into 1" pieces. Keep shiitake mushrooms whole. Add chopped sweet potato, eggplant and shiitake mushrooms to a baking sheet. Drizzle with 1 tbsp. oil and season with 1 tsp. salt and pepper. Toss to coat and spread out in a single layer. Roast for 20 minutes or until tender and golden brown.

STEP 2 While vegetables are roasting cook pasta. Bring 8 cups of water to a boil in a large pot. When the water boils, add 2 tbsp. salt, followed by the frozen pasta. Gently stir and separate noodles with tongs. Cook pasta for 4-5 minutes until al dente - when the pasta is soft and cooked through, but retains a pleasant chew. If you prefer a softer texture, cook the pasta for an additional 1-2 minutes. Drain the pasta in a colander. Set aside.

STEP 3 Add miso-mushroom broth to a small saucepan over medium heat. Bring to a boil, remove from heat and cover to keep warm until ready to serve.

STEP 4 Remove vegetables from oven. Place in bowl and toss with eggplant & sweet potato topping. Add salt and pepper to taste. Set aside.

STEP 5 To serve, add pasta to bowl. Ladle miso-mushroom broth over to just cover. Spoon roasted eggplant, sweet potatoes and shiitake mushrooms over the top.

Enjoy!

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4 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 30

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STEP 2 While vegetables are roasting cook pasta. Bring 8 cups of water to a boil in a large pot. When the water boils, add 2 tbsp. salt, followed by the frozen pasta. Gently stir and separate noodles with tongs. Cook pasta for 4-5 minutes until al dente - when the pasta is soft and cooked through, but retains a pleasant chew. If you prefer a softer texture, cook the pasta for an additional 1-2 minutes. Drain the pasta in a colander. Set aside.

STEP 3 Add miso-mushroom broth to a small saucepan over medium heat. Bring to a boil, remove from heat and cover to keep warm until ready to serve.

STEP 4 Remove vegetables from oven. Place in bowl and toss with eggplant & sweet potato topping. Add salt and pepper to taste. Set aside.

STEP 5 To serve, add pasta to bowl. Ladle miso-mushroom broth over to just cover. Spoon roasted eggplant, sweet potatoes and shiitake mushrooms over the top.

Enjoy!

STORAGE TIPS *INGREDIENTS BEST USED WITHIN 5 DAYS*

Spaghetti Pasta - Keep frozen until immediately before cooking. Use within 1 month.

Miso-Mushroom Broth - Store in the refrigerator. Use within 5 days. (Ingredients: Kitchen Pride cremini mushrooms, onions, carrots, celery, garlic, Johnson's Backyard Garden eggplant, Kindle Farms sweet potato, In the Garden ginger, Village Farms tomato, miso, sesame seeds, dried Kitchen Pride shiitake mushroom)

Eggplant & Sweet Potato Topping - Store in the refrigerator. Use within 5 days. (Ingredients: tomato-tamari-ginger conserva, dried mushroom powder, sesame seeds, dried sriracha powder)

Eggplant- Wrap in a paper towel and place in a container or perforated plastic bag in the crisper section of the refrigerator. Use within 5 days.

Sweet Potato - Store in a cool, dry place in the kitchen. Use within 5 days.

Shiitake Mushrooms - Store in the refrigerator in the bag in which they came. Use within 5 days.

***Contains gluten.**

****Not made with dairy, egg, nuts, fish or shellfish containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**