On-the-go ginger miso ramen cups

cook time:	prep time:	featured product:
20	**10**	**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 ½" cubes
4 cups cooked ramen
4 tablespoons white miso
2 cups/ ¼ 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 ¼ 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.