



MISO PESTO NOODLE BOWLS

INGREDIENTS

1 TABLESPOON OLIVE OIL
1.5-2 CUPS RAMEN, SOBA OR YOUR PREFERRED NOODLE OF CHOICE
4 CUPS FRESH SWISS CHARD
2 CUPS CILANTRO LEAVES (WITH TENDER STEMS)
1 TABLESPOON WHITE MISO
1 CLOVE OF GARLIC
1/2 CUP OLIVE OIL
1 TEASPOON TOASTED SESAME OIL
1 TEASPOON FRESH LEMON JUICE
PINCH OF SALT
1 TABLESPOON UNSALTED BUTTER OR GHEE
TOASTED SESAME SEEDS FOR SERVING
SOFT BOILED LSF FREE RUN EGGS FOR SERVING

DIRECTIONS

COOK NOODLES IN BOILING WATER UNTIL AL DENTE AND DRAIN.
PUREE THE SPINACH, CILANTRO, MISO, GARLIC, OILS, AND LEMON JUICE UNTIL SMOOTH AND CREAMY. SEASON WITH SALT. POUR THE MISO PESTO OVER THE NOODLES, ADD THE BUTTER AND TOSS UNTIL THE BUTTER MELTS AND THE NOODLES ARE COATED IN THE SAUCE.
DIVIDE BETWEEN BOWLS AND SPRINKLE WITH TOASTED SESAME SEEDS AND TOP WITH SOFT BOILED EGGS.

No time? still have your jar of LSF pesto? skip the sauce. Add the LSF premade pesto to the noodles.
Add sesame seeds and soft boiled eggs!