



FOUR WALL FARM GOURMET MUSHROOMS

OYSTER MUSHROOMS & RAMEN IN BUTTER LIME SAUCE

I consider ramen to be a guilty treat, but the texture of the soft, chewy noodles is so hard to resist! At least, without the seasoning packet, and with the addition of some veggies as well as mushrooms, I can set aside my guilt for a little bit. These were inspired by an amazing noodle shop in Kingston, NY. This is my approximation of a dish that I really enjoyed while sitting at the window counter and looking out on a snowy day.

INGREDIENTS:

At least 4 oz Oyster mushrooms, torn lengthwise
1 package ramen noodles (Use Shin if you can, it's worth the search)
2 1/2 cups water
3/4 tsp salt, divided
3 + 1 tbsp salted butter
1/8 tsp chili flakes
2 garlic cloves, smashed
2-3 tbsp fresh lime juice (about 1 lime)
1/8 tsp lime zest
2 tbsp pasta water
1/2 cup vegetables of choice—broccoli florets, swiss chard, carrots. Make sure to slice small/thin



INSTRUCTIONS:

This comes together very quickly, so you want to make sure to have all of your ingredients prepared and set out.

In a saucepan, bring 2 1/2 cups of water and 1/2 tsp of salt to a boil. Add the mushrooms and bring back to a high boil. Hold at that boil for 90 sec-2 minutes. While the mushrooms cook, start melting 3 tbsp butter in a sauté pan over medium low heat. As the butter melts, add chili flakes and garlic. Remove mushrooms from the saucepan *with a slotted spoon* and put them in the sauté pan immediately, along with the veggies. Toss briefly and cover. Return to the again-boiling saucepan of mushroom water and add the ramen noodles only (no seasoning packets). Cook them according to package directions. I like mine a little chewy, so I make sure to remove them just a little early. As the noodles cook, add 2 tbsp lime juice, zest and 1/4 tsp salt to the mushrooms and veggies. Dip out about a 1/4 cup of the water that you are using to cook the ramen before you drain them. Add 3 tbsp of that water to the mushrooms and veggies, then add the drained ramen. Toss together and finish by adding the last tbsp of butter and more lime juice if desired. Serves 2. Enjoy!—KC



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