# **Miso Ramen**

### **Cooking Instructions**

- 1. Prepare broth by combining ingredients vegetable broth through garlic and simmering for 20 minutes. Be sure to stir or whisk if necessary, in order to get the tahini and miso evenly incorporated.
- 2. Meanwhile prepare toppings to your liking and cook ramen noodles following package instructions.
- 3. Remove mushrooms from broth if used, add noodles and toppings and enjoy!

#### Recipe

- Ramen noodles (look in Asian section of store for real noodles not cheap packets)
- 6 cups low sodium vegetable broth (there is tons of salt in this recipe so stick to the low sodium)
- 2 cups water
- ¼ cup soy sauce
- 2 Tbsp rice vinegar
- ¼ cup tahini (sesame seed paste)
- 3 Tbsp white miso paste (usually found in refrigerated section of grocery store, sometimes in the healthy section)
- 2 Tbsp hot chili oil or Sriracha
- ¼ cup dried porcini mushrooms (optional, but add so much flavor, probably easiest to find at a dedicated Asian market)
- 1 inch fresh ginger, grated
- 2 cloves garlic, minced or grated

## Possible Toppings (choose and add to grocery list based on personal taste)

- Kale or bok choy, chopped and blanched
- Shelled edamame
- Soft boiled egg
- Red cabbage, shredded
- Sugar snap peas
- Green onions, thinly sliced

- Mung bean sprouts
- Corn
- Tofu, cubed
- Pork or chicken, shredded
- Mushrooms, sautéed
- Ultimately anything that strikes your fancy.

#### **Grocery List (add optional toppings to list as desired)**

Produce	Grocery	Toppings
☐ 3 cloves of garlic	☐ Ramen noodles	
☐ 1-2 inch piece of ginger	$\ \square$ 6 cups low sodium veg	
root	broth	
	☐ Soy sauce	
	☐ Rice vinegar	
	□ Tahini	
	☐ White miso paste	
	<ul><li>Hot chili oil or sriracha</li></ul>	
	☐ ¼ cup dried porcinis	