

Spicy Vegetarian Ramen



Contain :  

Spiciness :    HOT

Serves : 



Prep Time : 10mins

Cooking Time : 10mins

Ingredients :

- 2 tbsp (30 mL) sesame oil
- 4 cloves of garlic, minced
- 3 tsp (15 mL) ginger, grated
- 4 tbsp (60 mL) Soy Asahi Seafood Stock
- 9 cups (1250 mL) of water
- 1 cup (250 mL) dried shiitake mushrooms
- 2 packages ramen noodles
- 1 cup (250 mL) carrot, shredded
- 2 cups (500 mL) kale, chopped
- 2 medium-boiled eggs, peeled and halved
- 4 green onions, thinly sliced
- 2 sheets of dry seaweed, cut into matchstick thin strips
- 1 cup (250 mL) bamboo shoots
- ¼ cup (60 mL) of vinegar
- Sriracha Sauce (optional)

Instructions :

1. In a large skillet, heat the sesame oil over medium low heat. Add the garlic and ginger. Fry, while stirring, for approximately 2 minutes or until soft.
2. Add Soy Asahi Seafood Stock to water and stir well. Reduce heat to low to simmer the soup mixture. Add the mushrooms and simmer for approximately 10 minutes or until the mushrooms have softened.
3. Add the ramen noodles into the hot liquid and simmer for an additional 3-5 minutes or until the noodles have softened. Add the shredded carrot and chopped kale, and stir to combine. Remove from heat.
4. To serve, ladle the soup evenly into four bowls and garnish each portion with an egg half, green onion, seaweed and bamboo shoots.
5. Garnish Directions:
6. 2 medium-boiled eggs, peeled and halved (remove egg for vegan option)
7. Add vinegar to boiling water in pot with enough water to submerge the eggs 1 inch below the surface.
8. Cook for 7 minutes.



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