



Vegetarian Ramen



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 1 HOUR



SERVES: 4

Ingredients

For the stock

- 1L boiling water
- 20 g ginger, cut into pieces
- 4 garlic cloves, peeled and cut into pieces
- 5 spring onions, just the whites
- 2 red chillies, cut into pieces
- 2 celery sticks, cut into chunks
- 1 stock cube, crumbled

Other

- 1 tbsp sunflower oil
- 2 cloves garlic, thinly sliced
- 1 red chilli, thinly sliced
- 1 tbsp soya sauce
- 1 tbsp mirin
- 3 tbsp red miso paste
- ½ tsp salt
- ¼ tsp chilli flakes
- 8 shiitake mushroom, thinly sliced
- 1 pak choy, leaves separated
- 50 g bean sprouts greens of the spring onions
- 100 g frozen sweetcorn
- 400 g ready ramen noodles

Method

Put the boiling water in a deep pan with all the stock ingredients and bring it to a boil. Cover and cook on low heat for 40-45 minutes. Sieve this into another pan and leave it aside.

Prepare the noodles as per the instructions on the packet and divide it in 4 bowls.

In another pan heat the oil, add the chilli and garlic, and let them sizzle for a few seconds. To this add the soya, mirin, salt, chilli and miso paste and stir it all in.

Throw in the mushroom, pak choy, bean sprouts, spring onions and sweetcorn. Cook on high heat for a minute.

Put this veg mix over the noodles in the 4 bowls. Pour the boiling stock over this. Serve immediately.

Notes