

# Vegan Ramen

Rich and flavorful vegan ramen with shiitake mushrooms, fresh vegetables, and aromatic broth. Ready in 25 minutes with simple ingredients.

10 min

PREP

15 min

COOK

25 min

TOTAL

2

SERVINGS

Medium

DIFFICULTY

Vegan Ramen

## Ingredients

- 1 pack ramen
- 33 fl oz vegetable broth
- 2 mushroom
- 2 clove garlic
- 1 onion
- 2 tbsp soy sauce
- 1 tsp fresh root ginger
- 1 tsp baking powder
- 1 tsp salt

## Instructions

- 1 Prepare the aromatics**

Mince 2 cloves of garlic and finely grate 1 piece of fresh ginger until you have about 1 teaspoon.
- 2 Make the broth base**

Heat 2 tablespoons of oil in a large saucepan over medium heat until shimmering. Add the minced garlic and grated ginger, stirring constantly for 30-60 seconds until fragrant but not browned.
- 3** Add 33 fl oz (975ml) of vegetable broth to the pan. Stir in 1 teaspoon soy sauce, 1 teaspoon sesame oil, and 1 teaspoon miso paste, whisking until the miso is completely dissolved.
- 4** Bring the broth to a rolling boil over high heat, then reduce heat to medium-low and simmer for 8-10 minutes to allow flavors to meld. Taste and adjust seasoning if needed.
- 5 Cook the noodles**

Fill a separate large pot with water and bring to a vigorous boil over high heat. Add 1 pack of fresh ramen noodles and cook for 2-3 minutes, stirring gently to separate, until noodles are tender but still have a slight bite.
- 6 Assemble and serve**

Drain the noodles thoroughly and divide between 2 serving bowls. Immediately ladle the hot broth over the noodles, ensuring each bowl gets an equal amount of liquid.
- 7** Serve immediately while hot, adding desired toppings such as sliced green onions, nori, or sesame seeds as preferred.

## Tips

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Soak dried shiitake mushrooms in warm water for 20 minutes before use - save the soaking liquid to add to your broth for extra flavor.

Cook the noodles in unsalted boiling water just until al dente, as they'll continue cooking slightly when added to the hot broth.

Prepare all toppings and aromatics before you start cooking the noodles, since fresh ramen cooks very quickly.

Taste your vegetable broth and adjust seasoning before adding noodles - it should be slightly more seasoned than you want the final dish.

Warm your serving bowls with hot water before assembling the ramen to keep everything at the perfect temperature.

Add delicate ingredients like fresh herbs, green onions, and sesame oil just before serving to preserve their flavor and color.

For deeper flavor, sauté the garlic, ginger, and mushrooms in oil before adding the broth instead of just simmering everything together.