

Recipe Details

Recipe Name - Ramen

Recipe Steps -

Ingredients

sweet onion, chopped
carrots, chopped
(16oz) bag cabbage with carrots
cloves garlic, chopped
thumb ginger, chopped
cups water
cubs of "not chick'n" bullion
1/2 Tbsp white miso
to 4 tsp mushroom seasoning of your choice
1/4 cup tamari
Tbsp onion powder
Tbsp garlic powder
Tbsp dried parsley
4 cup dried chives
Tbsp dulce flakes (optional)

Fresh cracked pepper to taste

Instructions

1. Place onion, carrots, cabbage in a large pot and sauté on medium-high until the veggies are soft but not mushy (about 5 minutes)

2. Add chopped garlic and ginger, and sauté for another 3 to 5 minutes

3. Add water and remaining seasonings, incorporate well, cover, and let boil for 10 minutes 4. Add 4 to 5 noodle cakes (I used millet and brown rice noodles), use noodles of your choice

5. Cover the pot again and cook until the noodles are done (for my noodles it was about 5 minutes) Note: you can cook the noodles separately and then add them to the soup 6. Enjoy!



