

Recipe Details

Recipe Name - Ramen

Recipe Steps -

Ingredients

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



