



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!

