

Veggie Ramen

35–40 Min

Preparation

1. In a small bowl, mix the granulated garlic with 2 tbsp water and let it hydrate for 1 minute. Heat the oil in a pan, then add the garlic paste, ginger and turmeric. Fry for 1 minute until fragrant.
2. Add the miso paste, peanut butter and tahini, stir and cook for 1 minute. Pour in the water and soy sauce, bring to a boil, then reduce the heat and simmer covered for 15 minutes.
3. Meanwhile, cook the eggs (soft-boiled works best for ramen, 6–7 minutes). Peel and halve them. Cook the ramen noodles according to the package instructions, drain and set aside.
4. Heat sesame oil in a pan, add the shiitake mushrooms and fry for 4–5 minutes until browned. Remove from the pan, then add the spinach to the same pan and cook until wilted.
5. Place the cooked noodles in deep bowls. Pour over the hot broth, then top with mushrooms, egg halves, corn and spinach. Sprinkle with sesame seeds and serve.

Ingredients 2 Portions

= Kotányi Produkte

For the broth

1 tbsp	Sesame oil
2 tsp	Garlic Granules
1 tsp	Ginger, Ground
0.25 tsp	Turmeric, Ground
1 tbsp	Miso paste
1 tsp	Peanut butter
0.5 tsp	Tahini
1 tbsp	Soy sauce
500 ml	Water

For the ramen

2	Eggs
200 g	Ramen noodles (or other thin noodles)
1 tbsp	Sesame oil
100 g	Shiitake mushrooms, sliced
80 g	Baby spinach
120 g	Sweet corn (canned)
	Sesame seeds, for serving