



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

