



Asian Ramen Soup

Servings: 4

Prep Time: ~15 minutes

Cook Time: ~20 minutes

Ingredients

- 6 cups vegetable broth+A22
- 2 tbsp soy sauce (or tamari for gluten-free)
- 1 tbsp miso paste (white or red)
- 1 tsp sesame oil
- 2 cloves garlic, minced
- 1-inch piece ginger, grated
- 6 oz ramen noodles (egg-free)
- 1 cup sliced shiitake mushrooms
- 1 cup baby bok choy (or spinach)
- ½ cup shredded carrots
- ½ cup edamame (optional for protein)
- Green onions, sliced (for garnish)
- Toasted sesame seeds (optional)
- Chili oil or sriracha (optional for heat)

Instructions

1. Prepare broth: In a large pot, combine vegetable broth, soy sauce, miso paste, sesame oil, garlic, and ginger. Bring to a gentle simmer.
2. Add vegetables: Stir in shiitake mushrooms and carrots; simmer for 5 minutes.
3. Cook noodles: Add ramen noodles and cook according to package directions (usually 3–4 minutes).
4. Finish with greens: Add bok choy and edamame; cook for 2–3 minutes until tender.
5. Serve: Ladle into bowls, garnish with green onions, sesame seeds, and a drizzle of chili oil if desired.