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Dawley Farm Village
at the Roundabout
cooksbakery.com

Spicy Spring Ramen

Serves 4

This vibrant ramen soup is a timely tribute to fresh spring vegetables. Tender noodles are engulfed in flavorful broth and paired with mushrooms, edamame, green onions, and soft boiled eggs. The fresh medley creates a dish that is both nourishing and satisfying.

Ingredients:

2 large eggs
2 tablespoons olive oil
4 cloves garlic, minced
1-inch fresh ginger, finely grated
8 oz assorted mushrooms (like shiitake, cremini, oyster, or shimeji)
1-1/2 tablespoons white miso paste
2 teaspoons Gochujang
2 tablespoons black bean garlic sauce
4 cups vegetable stock
4 cups water
8.4 oz fresh ramen noodles
1 whole baby bok choy, leaves separated
4 oz snow peas, trimmed and thinly sliced

1 can (13.5 oz) coconut milk
2 tablespoons soy sauce
1-1/2 teaspoons rice vinegar
1/2 teaspoon sesame oil

Toppings:

1/2 cup edamame beans
2 green onions, sliced
Chili oil
Nori sheets, crumbled (optional)

Additional Toppings:

Sriracha sauce, fried shallots, black
or white sesame seeds

Directions:

1. Place the eggs in a small, lidded pot. Fill the pot with water, covering the eggs with at least 1" of water. Bring the water to a boil. Once boiling, turn the water off and let the eggs continue to cook in the water for 6 minutes. Transfer the eggs to an ice bath to stop the cooking process. Once cool enough to handle, peel and halve the cooked eggs. Set aside.
2. While the eggs are cooking and cooling, heat the olive oil in a large Dutch oven. Add the garlic and ginger and cook for 2 - 3 minutes. Add the mushrooms, miso paste, Gochujang, and black bean sauce. Stir to incorporate. Cook for 5 - 7 minutes until the mushrooms are well-coated in the saucy paste and lightly browned.
3. Add the vegetable stock and water to the mushrooms and bring to a boil. Add the noodles and cook for 2 - 3 minutes or until al dente.
4. Turn the heat to low and add the baby bok choy, snow peas, coconut milk, soy sauce, rice vinegar, and sesame oil. Cook on low for 2 - 3 minutes.
5. Ladle the soup into bowls and serve hot. Generously garnish with the soft boiled eggs, green onions, a drizzle of chili oil, and nori crumbles.