



# Quick Ramen Noodle Soup

Makes: 4 servings

Total Time: 25 minutes

- 1 tbsp sesame oil
- 3 tsp grated ginger
- 4 tsp grated garlic
- 4 cups chicken or vegetable broth
- 4 cups water
- 1 ounce dried, sliced shiitake mushrooms (see Chef's Notes)
- 2 packages instant ramen (noodles only)
- 1/2 cup chopped scallions or chives
- 2 cup chopped kale
- 1 cup shredded carrots
- Sriracha to taste
- Crunchy golden panko crumbs for topping (see Chef's Notes)
- Jammy eggs, optional (see Chef's Notes)
- Toppings: Chili oil, sesame oil, soy sauce to taste

Heat the sesame oil in a large skillet over medium low heat. Add the garlic and ginger; stir fry for 2 minutes or until soft and fragrant.

Add the broth and the water. Bring to a simmer; add the mushrooms and simmer for 10 minutes or until the mushrooms have softened and the broth is flavorful.

Add the instant noodles to the hot liquid and simmer for an additional 5 minutes or until the noodles have softened. Add the scallions and stir to combine.

Remove from heat, stir in the kale and carrots, and top with crunchy panko crumbs and a soft-boiled egg (optional). Season with chili oil, hot sauce, sesame oil, and/or soy sauce and salt to taste.

### Chef's Notes:

If you cannot find sliced shiitake mushrooms, still use the whole dried ones to better flavor the broth and add some fresh sliced shiitakes at the same time as the dried ones.

For crunchy panko crumbs, heat a bit of olive oil in a skillet and add panko crumbs. Cook over medium heat until crumbs are golden and crunchy, about 5 minutes.

For jammy eggs, boil water in a small saucepan. Add eggs once water is boiling and boil for 7 minutes. Remove from heat and place pan in sink. Slowly add cold water to the hot water and eggs until the water in the saucepan becomes cold. Remove egg shells, cut in half and place on top of ramen.

*Recipe inspired by Pinch of Yum*