



# RAMEN

SUBMITTED BY: Amanda Kelly - Clerk, Cancer Centre

It is SO delicious!!

## DIRECTIONS:

1. In a large dutch oven or stock pot heat olive oil on medium heat.
2. Add in carrots and mushrooms and cook for 3-4 minutes or until tender. Add in minced garlic and ginger and sesame oil and cook for 1-2 minutes or until fragrant.
3. Add in broth, soy sauce, and sriracha and bring broth to a slow simmer. Taste test broth and add in more soy sauce or sriracha to your liking. Stir in kale and cook for 1-2 minutes or until wilted. Add dried ramen packages to simmering broth and cook for 2-3 minutes.
4. Top soup bowls off with thinly sliced jalapeños, sesame seeds, green onions and soft boiled eggs.

## INGREDIENTS:

3 tablespoons olive oil

1 cup shredded carrots

2 cups thinly sliced mushrooms

3 garlic cloves, minced

1 thumb of ginger, grated

2 teaspoons sesame oil

6 cups vegetable or chicken broth

3-4 tablespoons low sodium soy sauce

A healthy squirt of sriracha (more if you like it spicy)

2- packages of dried top ramen (discard flavorings)

3 cups of kale or spinach, thinly sliced

1 jalapeno, thinly sliced (optional)

1 cup green onions, thinly sliced

Sesame seeds

2-3 eggs, soft boiled