

Miso Ramen

Ingredients

4 cloves pressed garlic
1 tsp grated ginger root
2 shallots, diced
2 Tbsp ground toasted sesame seeds (leave some seeds whole)
2 Tbsp toasted sesame oil
2 large (or 4 small) chicken breasts, cut into short strips (use diced tofu for veg. alternative)
2 tsp doubanjiang (broad bean chili paste)
6 Tbsp red miso paste
2 Tbsp sugar
2 Tbsp sake
8 cups chicken broth (use vegetable broth for veg. alternative)
2 tsp kosher salt (to taste)
½ tsp ground white pepper
4 servings ramen noodles (use rice noodles for gluten-free)
Fresh bean sprouts (topping)
Canned or frozen corn, drained (topping)
Green onions, sliced (topping)

Directions

Step 1

Put the garlic, ginger root, and shallots in a small dish. Grind the sesame seeds and set aside.

Step 2

Preheat a large pot over medium-low heat and add 2 Tbsp toasted sesame oil. Add the garlic, ginger, and shallots. With a wooden spatula, stir fry until fragrant.

Step 3

Add the chicken (or tofu) and cook thoroughly.

Step 4

Add 2 tsp doubanjiang (broad bean chili paste) and 6 Tbsp red miso paste. Quickly blend well with the meat to avoid burning.

Step 5

Add the ground sesame seeds and 2 Tbsp sugar and mix well.

Step 6

Add 2 Tbsp sake and add the 8 cups of broth. Bring the mixture to a simmer.

Step 7

Taste your soup and add salt and ground white pepper to taste. Cover with a lid and keep simmering while you cook the noodles according to package directions.

Step 8

Add the noodles and toppings to each bowl and pour in the broth.