

Noodle Soup

A Replacement for Packaged Ramen and Saimin



Recipe by: moongardens.org

Ingredients



Ingredients for Noodles

- Noodles of choice
 - Discard the seasoning/broth packet

Ingredients to replace the seasoning/broth packet

- 4 cups chicken or vegetarian broth
- Water
- 1 tablespoon butter
- 3 garlic cloves, finely chopped
- 1 Tablespoon fresh ginger, finely chopped
- 1 1/2 Tablespoons soy sauce (or you can use 1 Tablespoon Miso paste and 1/2 Tablespoon soy sauce)
- Toppings and additions (see suggestions below)

Directions

- Cook noodles of choice following directions on package. Rinse with cold water, set aside.
- In a large pot over medium-low heat, melt butter and sauté the garlic and ginger till fragrant.
- Add in broth and bring to a boil. Reduce heat to low.
- Now decide if you will prepare a miso or shoyu flavored broth. Add shoyu and or miso to broth and let flavors meld for approximately 7 minutes.
- Add water if needed to adjust broth flavoring.
- Add your favorite vegetable toppings that need to cook a bit to reach your liking.
- Remove from heat and serve in bowl with noodles and add additional toppings.

Topping Suggestions (Choose your favorites and come up with some others)

Vegetable Toppings	Protein Toppings	Condiments
Carrots, Celery, corn, broccoli	Tofu	Hot sauce, chili water
Mushrooms, Daikon, seaweed	Roasted pork slices	Fish sauce
Green cabbage, Bok choy	Cooked shrimp	Lime, Lemon, or Calamansi
Onions, green, white, etc	Cooked Fish pieces or Fish cake	Rice vinegar
Kimchi	Egg boiled, scrambled, etc	Bonito flakes

For any comments or suggested ingredients for upcoming recipes, please email us at moongardens.org@gmail.com