



Happy Ramen

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 oz ramen noodles or 1 pack
- 2 1/2 cups of veggie stock
- 3 shitake mushrooms
- 3 slices of kamaboko
- 1 green onion stalk diced
- couple pieces of pre-cooked bamboo
- pinch full of dried seaweed
- 1 boiled egg halved
- pinch full of dried shrimp
- 1/2 tsp soy sauce
- 1/2 tsp fish sauce
- 1/2 tsp sesame oil
- 1 diced shallot
- 1 smashed garlic
- Big spoonful of corn kernels

Instructions

I love Japanese ramen but in this recipe I've opted for a Vietnamese noodle broth instead of a Japanese one. The fusion flavors are wonderful!

Sweat shallot in sesame oil over medium heat. Toss everything else in except the noodles, kamaboko, egg, green onion, and corn. Turn the heat up to medium high and let it boil for a few minutes so the flavors infuse.

Throw in your noodles and corn and cook until noodles are done - usually 3-5 minutes.

Right before serving, place the egg on top of the noodles and sprinkle with green onion.
Enjoy!