

# Kombu Ramen Noodle Bowl

Prep Time: 10 minutes  
Cook Time: 30 minutes  
Servings: 2  
Storage: 2 days (soup with noodles), broth only - 7 days  
Freezer: 30 days (broth only)  
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## Ingredients

- 2 pieces dried kombu
- 1 Tbsp coconut oil
- 3 cloves garlic, roughly chopped (5 cloves yield ~2 1/2 Tbsp or 18 g)
- 1 3-inch piece ginger (peeled and diced)
- 1 medium yellow onion (coarsely chopped)
- 10 ounces extra-firm tofu
- ??? baby bok choy
- 1 cup vegan fish sauce
- 5 cups vegetable stock
- 2 Tbsp tamari or Bragg's Aminos (more if needed to taste)
- 5 ounces shiitake mushrooms, sliced
- 1 tsp sesame oil (for flavor // plus more to taste)
- 8 ounces ramen noodles
- 2 6-minute soft boiled eggs

## Garnishes, optional

- cilantro, kimchi, scallions, radishes, lemon wheel and sesame seeds

## Instructions

Heat a large pot over medium-high heat.

Once hot, add oil, garlic, ginger, and onion. Sauté, stirring occasionally for 5 minutes. Add mushrooms and tofu and sauté for 2 minutes. Add bok choy and sauté for one minute.

Add 1 cup of the vegetable broth to deglaze the bottom of the pan. Stir well to scrape up any bits that may have stuck to the bottom to enhance the flavor of the broth. Add remaining 4 cups of broth, kombu, fish sauce, tamari, sesame oil. Bring to a simmer over medium heat, then reduce heat to low and cover. Simmer on low for 30 minutes.

While sauce simmers, place 2 cold eggs carefully into medium pot filled with boiling water. Keep water at a low boil to prevent eggs from cracking. Cook for 6 minutes and remove eggs and place into ice water to stop cooking. Peel eggs while slightly warm, they can be more difficult to peel when cold.

Taste broth and adjust seasonings as needed, adding more fish sauce, tamari or sesame oil if desired. Turn off heat and add bok choy leaves.

Cook noodles according to package directions. Pour ramen broth into big bowls and add hot noodles. Slice and add egg, and garnishes.

CC's S.O.U.L. Food

Chef Chandra's Seasonal/Sustainable, Organic, Unprocessed, and Local Food

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