

Vegan Ramen Bowl

Recipe By *Batsheva Kanter*



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Cooking and Prep:  1
h 15 m

Serves:  6

Contains:   

Preference: Parve

Difficulty: Medium

Diet: Vegetarian, Vegan,
Pescetarian

Cuisines: Asian

This Vegan Ramen Bowl is probably the most flavorful soup I have ever eaten. It is bursting with umami. I hosted my husband's family for Friday night dinner and served this soup with sushi. The bowls were licked clean.

Ingredients (13)

Main ingredients

- 1 large onion, chopped
- 4 cloves garlic, sliced thin
- 3-inch piece ginger, sliced thin
- Gefen Olive Oil**, for sauteing
- 4- to 6-inch piece kombu
- 2 cups dehydrated shiitake mushrooms

- 2 (32-oz.) containers vegetable broth (I like Trader Joe's brand)
 - 2 tablespoons plus 2 teaspoons Gefen Soy Sauce, divided
 - 1 heaping teaspoon gochujang
 - 1 heaping teaspoon doenjang
 - 4 heads baby bok choy, green and white parts separated
 - 4 king trumpet mushrooms, cut into large chunks
 - 1 package ramen noodles
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Start Cooking

Prepare the Soup

1. Sauté onions in olive oil on medium heat until translucent and beginning to brown slightly.
2. Add garlic and ginger and saute for two minutes.
3. Add broth, kombu, dehydrated mushrooms, gochujang, doenjang and soy sauce. Cook on low for 45 minutes to one hour.
4. While soup is cooking, cook ramen noodles according to instructions on the package. Set aside.
5. Sauté white part of bok choy in olive oil and one teaspoon soy sauce for two minutes and then add green and sauté until wilted. Set aside.
6. Sauté king trumpet mushrooms in olive oil and one teaspoon soy sauce until soft. Set aside.
7. When broth is ready, strain through a fine mesh strainer, pressing down on the solids.
8. To plate, add broth to a bowl and then add bok choy and mushrooms on one side and the noodles on the other.

Note:

This was my first time cooking with gochujang and doenjang, which you can purchase from [Kosher Korean](#). A little goes a long way and it lasts forever, so it's definitely worth adding to your pantry. If you prefer, you can substitute a mixture of miso and sriracha for gochujang and doenjang.

Kombu can be purchased at any Asian supermarket. King Trumpet mushrooms can be substituted for other mushrooms you can find.

You can purchase ramen noodles at Whole Foods.

About

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