

Vegan Ramen Noodle (Eri?te)

Easy vegan ramen noodle recipe with flavorful vegetable broth. Ready in 25 minutes with fresh vegetables and aromatic spices. Perfect comfort food!

10

HAZIRLIK DK

15

PI?IRME DK

25

TOPLAM DK

2

PORSIYON

Medium

ZORLUK

Vegan Ramen Noodle (Eri?te)

Malzemeler

- 1 pack ramen
- 33 fl oz vegetable broth
- 2 mushroom
- 2 clove garlic
- 1 onion
- 2 tbsp soy sauce
- 1 tsp fresh root ginger
- 1 tsp baking powder
- 1 tsp salt

Yap???

- Prepare the aromatics**

Mince 2 cloves of garlic finely. Slice 2 green onions, separating the white and light green parts from the dark green tops.
- Make the broth**

Heat 2 tablespoons of olive oil in a large saucepan over medium heat until shimmering, about 1 minute.
- Add the minced garlic and white parts of green onions to the hot oil. Saut? until fragrant and garlic is lightly golden, about 1-2 minutes.
- Pour in 33 fl oz of vegetable broth and bring to a gentle boil over medium-high heat, about 3-4 minutes.
- Add 1 teaspoon soy sauce, 1 teaspoon salt, and 1 teaspoon pepper to the broth. Reduce heat to low and simmer for 5-8 minutes to allow flavors to meld.
- Cook the noodles**

Bring a separate pot of water to boil over high heat. Cook 1 pack of ramen noodles according to package instructions until just tender, typically 2-3 minutes.
- Drain the noodles thoroughly and divide between 2 serving bowls.
- Serve**

Ladle the hot seasoned broth over the noodles. Garnish with reserved green onion tops and serve immediately while steaming hot.

?puçlar?

Use vegetable broth instead of water for a richer, more flavorful base - you can make your own or use high-quality store-bought versions.

Cook the noodles separately and add them to individual bowls before ladling the hot broth over them to prevent overcooking.

Sauté garlic and ginger in oil before adding the broth to release their aromatic compounds and create a more complex flavor profile.

Prepare all your toppings before you start cooking, as ramen comes together quickly once you begin the final assembly.

Add delicate vegetables like spinach or bean sprouts in the last minute of cooking to maintain their texture and vibrant color.

Taste and adjust the seasoning at the end - you may need more soy sauce, salt, or a splash of rice vinegar to balance the flavors.

Serve immediately in warmed bowls to keep the ramen hot and prevent the noodles from becoming soggy.

Drizzle sesame oil just before serving rather than during cooking to preserve its delicate nutty flavor and aroma.