

Ramen Noodle Bowl



Prep: 10 minutes

Cook: 25 minutes

Yield: 2-4 servings

INGREDIENTS

2-4 packets of ramen, with seasoning
Hardy greens - bok choy, collards, kale, spinach
Vegetables - shredded carrot, cabbage
2-4 eggs

OPTIONAL

Add green onions or cilantro as toppings. Add additional spices such as chili powder or powdered ginger. Add small amounts of soy sauce, hot sauce or sweet chili sauce to the soup for additional flavor. Proteins such as tofu, pork, beef, beans, tuna or chicken may also be added. If cooking proteins in broth, heat broth on high and cook proteins until finished before reducing broth to a simmer and adding vegetables.



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INSTRUCTIONS

1. First, cook the eggs. Put enough water to cover the eggs by 1 inch into a large pot. Bring the water to a boil and then place the eggs in the boiling water using a spoon. Cook the eggs in boiling water for 6-8 minutes. Remove from heat and place small bowl to filled with cold water to cool. Set aside.
2. Prep vegetables - First, wash all vegetables. Chop greens into larger pieces, removing the leaves from stems if necessary. Finely chop or shred carrot and cabbage. Set aside.
3. While the eggs are cooling, cook the ramen noodles. Bring recommended amount of water to a boil. Cook noodles according to package directions, adding the seasoning packet once noodles are cooked. Remove noodles from broth to avoid overcooking. Place in small bowl and set aside.
4. Bring broth to a simmer and add greens and other vegetables including cabbage and/or carrots. Once greens begin to wilt, remove from heat and re-add cooked noodles.
5. Peel cooled eggs, gently removing all of the shell. Then slice each egg in half and sprinkle with salt and pepper. Put egg halves in the soup or serve on the side. Enjoy!

CHEFS NOTES

Serve ramen immediately, topped with green onion, cilantro, and peeled and halved eggs. If ramen packets are not available, use noodles, broth, and soy sauce to get a similar flavor.