

# Miso Ramen / Soy Sauce Ramen

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 [sakurasoup.com/recipes/miso-soy-ramen](https://sakurasoup.com/recipes/miso-soy-ramen)

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1. Wash and dry the vegetables. Slice the pork and scallion. Transfer 1/2 of canned corn to a small bowl, set aside.
2. Prepare the broth, in the small pot, add 1 Tablespoon of Miso (or 2 teaspoons of soy sauce for soy sauce flavor) and 2 Tablespoons of ***Ginger Broth Concentrate w/Umami***
3. Add 3 cups of water, mix very well and bring to boil. (Dissolve Miso paste completely) Cover pot to keep broth warm.
4. Fill a medium pot with water, bring the high heat to boil, add noodles. cook 3-4 minutes, or until tender.
5. Drain thoroughly, shake the strainer to remove moisture from the noodle as much as you can.
6. Fill the bowls with the broth and transfer the noodle. Topped with the pork, scallion, corn & seaweed snacks.