

Vegetable Ramen

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1. Wash and dry vegetables. Slice cut the carrot, halve the mushrooms, quarter the cabbage. Place on the steamer. Turn the heat on and steam until vegetables soften.
2. Fill a medium pot with water, add 1 Tablespoon of salt, 1 Tablespoon of baking soda, cover and heat to boiling on high.
3. Prepare boiling water in another pot to rinse pasta.
4. Add the pasta to the pot of salt & baking soda, cook 8-9 minutes or until soft. Adjust the heat to low so water doesn't flow out of the pot.
5. Drain thoroughly, rinse the pasta on the strainer using the hot water from another pot to remove baking soda.
6. Make the broth, in a medium pan, add 1 Tablespoon of Miso paste, 1 teaspoon of cooking wine and 2 Tablespoons of ***Ginger Broth Concentrate w/Umami***
7. Add 3 cups of water, stir well to completely dissolve the Miso paste. Bring to boil. Stop the heat once boiled.
8. Place the pasta on the bowl, fill the bowl with broth topped with the steamed vegetables.