

MISO RAMEN BOWL



This recipe transforms our new Chicken Ginger Miso Soup into a rich and savory ramen bowl, perfect for a cozy night in. By adding classic ramen noodles and a mix of fresh, crisp vegetables, you can create a complete and satisfying meal with minimal effort.



Ingredients:

- 4 cups **Chicken Ginger Miso Soup #0662475**
- 1 package ramen noodles (two blocks), discard the seasoning packet
- 1 cup shredded carrots
- 1 cup thinly sliced beets
- 1 cup sliced mushrooms
- 2 cups chopped kale
- Optional garnishes: soft-boiled eggs, green onions, sesame seeds, a dash of chili oil

Instructions:

1. Bring a large pot of water to a boil. Add the ramen noodles and cook according to package directions. Drain the noodles and set them aside.
2. While the noodles are cooking, pour the Chicken Ginger Miso Soup into a separate pot. Bring the soup to a simmer over medium heat.
3. Add the shredded carrots and sliced beets to the simmering soup. Cook for 3-5 minutes, until they are slightly tender but still have a bite.
4. Next, add the sliced mushrooms and kale. Stir well and cook for another 2-3 minutes, until the kale has wilted and the mushrooms are tender.
5. Divide the cooked ramen noodles evenly between two large bowls.
6. Ladle the hot soup and vegetables over the noodles.
7. Add any optional garnishes you like, such as soft-boiled eggs, chopped green onions, a sprinkle of sesame seeds, or a drizzle of chili oil for a bit of heat.

Tips for success:

- To save time, use a bag of pre-shredded carrots and pre-sliced mushrooms.
- For a more vibrant bowl, use a mix of golden beets and red beets.
- Make sure to cook the vegetables until they are just tender. This will keep them from getting mushy and help them hold their shape.

Product	Description	Code #	Pack Size
Chicken Ginger Miso Soup	Savory white meat chicken paired with carrots and kale in a warming miso-ginger broth that delivers adventurous umami flavor.	0662475	2/8 lb.

LEGEND: Dairy Free Gluten Free Kosher Vegan Vegetarian