



Vegan ramen



Prep: 10 mins
Cook: 15 mins



Easy



Serves 2



Ingredients

2 garlic cloves

thumb-sized piece ginger, sliced, plus a few slices cut into fine matchsticks to serve (optional)

1½ tbsp white miso paste

1 tbsp neri goma (white sesame paste) or tahini

15g dried shiitake mushrooms

1l good-quality vegan stock

2 tbsp soy sauce

200g firm tofu, cut into chunky cubes

1 tbsp cornflour

1 tbsp veg or sunflower oil

100g (2 x nests) ramen or rice noodles

1 head pak choi, quartered

2 spring onions, finely sliced, white and green parts kept separate

25g ready-to-eat beansprouts

1 carrot, peeled and cut into fine matchsticks

sesame oil, sriracha, chopped coriander, crushed peanuts, crumbled sheets of nori or dried chilli threads (silgochu), to serve (optional)

Method

Step 1 Crush the garlic with the back of a big [knife](#), then put it in a saucepan with the ginger, miso, neri goma, mushrooms, stock and soy. Bring to a gentle simmer, cover and bubble for 5 mins until the ginger is soft. Strain into a clean pan and discard everything left in the strainer.

Step 2 Meanwhile, cook the tofu. Toss it in the cornflour and heat the oil in a [frying pan](#). Fry for a few mins on each side, being careful as you turn it that it doesn't fall apart. Cook the noodles for 1 min less than pack instructions, so they retain a little bite. Drain and leave in the pan with a little cooking water so they don't stick together.

Step 3 Add the pak choi and whites of the spring onions to the broth and gently reheat for 1-2 mins until the greens have just wilted.

Step 4 Divide the noodles between two deep bowls, ladle over the broth and veg. Top with the tofu, beansprouts, carrot and ginger matchsticks, green parts of the spring onions and a drizzle of sesame oil, plus the other toppings, if you like.

