

# 15 Minute Spicy Ramen



This easy hack for 25¢ ramen packages is the perfect Japanese comfort food.

<b>Course</b>	Main Course
<b>Cuisine</b>	Japanese
<b>Keyword</b>	Asian noodles, cheap, under 30 minutes
<b>Prep Time</b>	2 minutes
<b>Cook Time</b>	13 minutes
<b>Servings</b>	2 servings
<b>Calories</b>	194kcal
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<b>Cost</b>	\$3

## Ingredients

- 4 cups broth like chicken or vegetable broth
- 1 cup water or additional cup broth
- 1 1" knob ginger cut into 4 slices
- 2 cloves garlic peeled and smashed
- 1 tablespoon miso paste
- 1 tablespoon sambal oelek
- 2 tablespoons soy sauce
- 2 teaspoons sesame oil
- rice wine vinegar dash
- 2 blocks ramen or servings fresh ramen

## Toppings

- 2 soft-boiled eggs sliced in half
- scallions thinly sliced
- black sesame seeds or togarashi
- 1/2 piece nori thinly sliced
- shredded or chopped chicken or pork or cubed tofu optional

## Instructions

1. Cook your eggs now, or make them ahead of time and refrigerate until ready to use. (See notes.)
2. Combine broth, ginger, garlic, miso, sambal oelek, soy sauce, sesame oil, and vinegar in a saucepan. Bring everything to a boil. Reduce heat to let simmer and cook 10 minutes. Spoon out the ginger and garlic slices.
3. Add dried noodles and cook until soft. Divide noodles evenly between two bowls. Cover with broth and top with halved eggs, scallions, black sesame seeds or togarashi, and nori.

## Notes

- **To make perfect soft-boiled eggs:** Cook for 6-7 minutes in boiling water. If you have an Instant Pot, cook 1 minute at low pressure, then immediately do a quick release. With an air fryer, cook for 7-9 minutes at 300°. With all three methods, make sure you place the eggs in a bowl of ice water immediately after cooking.
- **Vegan:** Use vegetable broth, leave out eggs, and add tofu, if desired.

## Nutrition

Calories: 194kcal | Carbohydrates: 12g | Protein: 11g | Fat: 11g | Saturated Fat: 3g | Cholesterol: 174mg | Sodium: 3302mg | Potassium: 142mg | Fiber: 1g | Sugar: 5g | Vitamin A: 1271IU | Vitamin C: 1mg | Calcium: 30mg | Iron: 2mg | Net Carbs: 11g