



## SPICY MISO TAHINI RAMEN

SERVES 4

### INGREDIENTS

2 tablespoons toasted sesame oil  
1 yellow onion, thinly sliced  
½ cup organic red miso paste  
¼ cup tahini paste (sesame paste) or neri goma (練りごま)  
2 tablespoons mirin  
8 cups purified water  
2 tablespoons Japanese chili paste or sriracha sauce (start with 2 tablespoons to be safe on heat preference, add more if desired)  
2 cups shiitake mushrooms, thinly sliced (reserve one cup to top)  
2 10 oz packages of fresh ramen (look for Sun Noodle brand and check ounces to ensure the proper amount of noodles)

### To Top

2 cups baby spinach, divided  
2 green onions, sliced on the bias  
2 soft boiled eggs, sliced in half (optional)  
chili oil to top (optional)  
togarashi to top (optional)  
nori slices, cut into small rectangular pieces for dipping (optional)

### DIRECTIONS

In a large sauce pan or stock pot, over medium heat, add your toasted sesame oil and onion, saute for approximately 8-10 minutes or until fragrant and translucent. Add in your mushrooms and sautee for an additional 2-3 minutes.

Add in your miso paste and tahini (or neri goma) paste to coat all of your onions and mushrooms, stir, cook for another 2-3 minutes. Carefully watch your heat and turn down turn stovetop down to medium low, if needed or the soup can “break”//separate. Pour in the mirin to deglaze your pan. Pour in your water, stir well to dissolve all miso paste.

Bring your miso soup up to a light simmer on high heat, and whisk in your spicy chili or sriracha sauce, mix well to dissolve. Reduce heat to medium-high. Turn off heat just before serving.

In a separate medium saucepan bring water to a boil, cook your ramen noodles for approximately 3 minutes and 30 seconds. Use tongs to remove noodles from boiling water, or strain noodles into a colander and place directly into serving bowls.

To plate up and serve: Divide and place your noodles into four equal bowls. Add your spinach and green onions to each bowl. If using, top each bowl with your reserved egg, chili oil, togarashi, and nori slices.



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