

## INGREDIENTS

 4 SERVINGS 20 MIN INTERMEDIATE

1 pack Garden Gourmet Sensational Filet Pieces Asian Seasoning

250 g ramen noodles

100 g shiitake mushrooms

1 handful of fresh spinach

100 g cooked edamame beans

4 radishes

4 carrots

100 g bimi

1 L miso stock from a miso stock cube or stock paste

black sesame seeds and shisho purple-cress to garnish

Let's travel to Japan for dinner! Make this vegan Japanese miso soup for a happy soul and a content stomach.

## PREPARATION

**1. Cook ramen noodles and veggies**

Cook the ramen noodles according to package directions. Cut the shiitake, radish and carrots into slices and halve the bimi lengthwise. Boil the carrots for 4 minutes until crunchy and blanch the bimi and shiitake for 2 minutes.

**2. Create the umami stock**

Bring the stock to a boil. Fry the marinated pieces gently according to the instructions on the package.

**3. Divide the ingredients into bowls**

Divide the ramen noodles, some fresh spinach leaves, carrots, bimi, soybeans, shii-take and marinated pieces in large soup bowls.

**4. Serve with hot delicious broth and enjoy!**

Spoon over the hot stock and garnish with radishes, sesame seeds and shisho cress.

**5. Spice it up with chili oil**

Delicious with:  
spicy chili 'crisp' oil  
150 ml olive oil  
1 large fresh chili pepper  
1 shallot 1 garlic clove  
1 tbsp dried chili flakes  
1 tsp grated fresh ginger.

1. Finely chop the shallot, garlic and fresh pepper (seeded flesh) and fry them gently without browning in a little oil.

2. Add the rest of the oil and ginger and let it cool.

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