

Homemade Ramen Soup

Explore the authentic flavors of Asia with our homemade Ramen Soup recipe. Indulge in a comforting bowl filled with expertly prepared noodles, flavorful broth, and mouthwatering toppings.



Preparation 20 min

Cooking 15 min

Servings 2

Nutrition Facts (per serving)

Calories 430 kcal

Fat 18 g

Carbohydrates 50 g

Fibre 2 g

Protein 21 g

Sodium 670 mg

• 15 ml (1 tbsp) of fresh ginger

• 15 ml (1 tbsp) of tamari

• 1 green onion, chopped

• Cook noodles in boiling water during 5 minutes.

• 2 cups of vegetable broth

• In a pan, approximately 4 inches in diameter, heat the oil.

• Add 25 ml (1/2 cup) of grated carrot, the ginger, the tamari and the green onion to the pan. Cook during 5 minutes.

• 2 hard-boiled eggs

• Green onion to decorate (optional)

Culinary Creator



Gabrielle Simard

5 minutes. Stir frequently.

• Add the sambal oelek, the garlic, the ginger, the tamari and the green onion to the pan. Cook during 5 minutes.

During this time, steam cook the bok choy during about 5 minutes. You can also choose to add