CANDICE’S
SPICY MISO RAMEN

INGREDIENTS

Toasted Sesame Oil     Sriracha     Green Onions
Yellow Onion           Shiitake Mushrooms  Hard Boiled Eggs
Organic Red Miso Paste Baby Spinach  Togarashi
Tahini Paste           Toasted Sesame Seeds  Fresh Ramen

METHOD

1. Take your yellow onion, **peel it, and slice it thin.**

2. Add **two tablespoons of sesame oil** to a hot pan on your stove.

3. Remove **the stems** from your mushrooms and start chopping the caps.

4. Add **the mushrooms to your hot oil**, then add a little more oil.

5. Boil **two eggs** in a pot of water.

6. Measure out **half a cup of tahini paste** and **half a cup of miso paste**.

7. Add to your mushrooms, then pour in **eight cups of purified water**.

8. Add **two tablespoons of Sriracha** to the mix. Time for a taste test!

9. **Prep your toppings**, including your green onions, by cutting them on the bias.

10. In another pot of boiling water, heat **four 10oz packages of ramen** for 3 min and 30 sec.

11. **Strain your ramen**, then use tongs to split the noodles into four bowls.

12. **Ladle your mushroom soup** into each bowl on the side.

13. Add **sliced avocado and half a hard boiled egg** to each bowl.

14. Finish with **spinach, green onions, and micro cilantro**.

15. Sprinkle with **togarashi and sesame seeds**. Itadakimasu!