

Shoyu Ramen

Ingredients

- 2 cups vegetable broth (1.5 tsp Better than Bouillon paste, 2 cups water)
- 1 teaspoon of LS soy sauce (low sodium)
- **Any** veggies: frozen bell peppers, frozen mixed veggie blend, frozen spinach, or fresh veg like bok choy, carrots or onions!
- **Any** protein: egg, tofu cubes, edamame, or boiled shredded chicken
- Dried ramen noodles (package from store)



Directions

1. Add 2 cups vegetable broth & 1 teaspoon LS soy sauce to pot and boil
2. **Add veggies** to the pot, fresh or frozen! Let veggies boil for about 3 minutes. Some thicker/denser veggies (potatoes, carrots, onions) will need to cook longer (check softness).
3. **Add protein!** For eggs, you can add them boiled or crack it raw straight into the pot and stir to cook. Leftover meat from another meal work perfectly here!
4. Take dried ramen noodles from store-bought ramen packet (ditch the seasoning packets!) and cook in pot for ~1-2 minutes. Ready to eat!

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