

Easy One-Pot Miso Ramen

Serves 1 Time 25 minutes Vegan Common Allergens Soy, wheat, tree nuts, sesame, may contain peanuts

Recipe from [The Foodie Takes Flight](#)

Ingredients

Soup Base

- 1 tablespoon toasted sesame oil
- 1 teaspoon ginger, grated
- 2 cloves garlic, minced
- ½ cup scallions chopped, white and green parts separated (about 2 scallions)
- 1 ½ tablespoons reduced sodium white miso
- 1 tablespoon peanut butter or Asian sesame paste
- ½ to 1 tablespoon doubanjiang or other chili sauce/paste, adjust according to desired spice
- 2 cups vegetable broth
- 1 cup soy milk or other plant-based milk
- 1 tablespoon chili oil, adjust according to desired spice
- 2 dried shiitake mushrooms
- 1 tablespoon reduced sodium tamari or soy sauce or to taste

Noodles and Toppings

- 1 head baby bok choy, sliced in half, or other greens of choice
- 1 instant ramen brick
- ½ cup corn kernels
- Sesame seeds
- Roasted nori sheets



Instructions

1. Heat a saucepan over medium high heat. Add in the sesame oil. Once hot, add in the garlic, ginger, and white parts of the scallion. Sauté over medium high heat for 1-2 minutes.
2. Lower the heat to medium. Add in the miso paste, sesame paste/nut butter, and doubanjiang or other chili paste. Mix until well combined.
3. While stirring, add in the broth and soy milk.
4. Keep stirring over medium heat until the paste is diluted. Add the chili oil and dried mushrooms. Cover the pot and leave the soup to boil over medium high heat, around 5 minutes. Once it boils, lower the heat to a simmer.
5. Taste the soup and season with soy sauce, to taste, if needed.
6. You can remove the mushrooms and slice these into thin strips, then add them as a topping at the end.
7. Meanwhile, add the vegetables of your choice to the soup.
8. When the vegetables are almost cooked to your liking, add in the instant ramen brick. Turn off the heat at this point, especially if your instant ramen cooks very quickly. If not, you can leave the noodles to cook until chewy before turning off the heat. Add in the corn and remaining chopped scallions along with the sesame seeds. Optional: add more chili oil and roasted nori.

Plant-Based & Planet-Friendly

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Rice Paper Bacon

Yields about 30 pieces

Time 30 minutes

Vegan

Common Allergens Soy, may contain wheat

Recipe from [the Edgy Veg](#)

Ingredients

- 8-10 pieces rice paper
- 6 tablespoons reduced sodium tamari or soy sauce
- ¼ cup olive oil
- ¼ cup nutritional yeast
- 1 tablespoon maple syrup
- 1 tablespoon garlic powder
- 1½ teaspoon mushroom seasoning or MSG
- ½ teaspoon liquid smoke (you can also sub 1 tablespoon barbecue sauce)
- ½ teaspoon ground black pepper
- ½ teaspoon smoked paprika



Instructions

1. Preheat the oven to 400°F.
2. Prepare 2 baking sheets with silicone baking mats or parchment paper.
3. In a bowl, whisk together all the ingredients except the rice paper. Transfer it to a lipped plate or casserole dish wide enough for the rice paper.
4. Place one sheet of rice paper on to the marinade, and flip. Make sure it is coated and starting to soften slightly.
5. Place onto a cutting board. Dip a second sheet of rice paper, and place on top of the first.
6. Use a pizza cutter or kitchen shears to cut rice paper into 1 ½ inch strips.
7. Repeat technique with remaining rice paper until the baking sheet is filled, whisking the marinade every so often to prevent separation.
8. Bake for about 7 to 8 minutes, until crisp. Watch carefully towards the end of baking time as the strips burn easily. They will continue to crisp up as they cool. It may take a little trial and error to get the texture that you prefer - err on the side of less cooked since you can always put them back in the oven for a little more time.
9. Remove from oven and place strips onto a cooling rack immediately.
10. You can store leftover rice paper bacon in an airtight container at room temperature for up to 3 days, or in the fridge for a few weeks.