

Ramen Reinvented

Serves 4



BROTH

- 4 chicken or vegetable broth cubes or packets
- 5 cups water
- 1 Tablespoon soy sauce or packet
- 1/4 onion, thinly sliced
- 3 cloves garlic, smashed
- 1 teaspoon (about 1/2 inch) ginger, peeled and grated or chopped

Optional: 1 Tablespoon rice wine vinegar, 1 teaspoon sesame oil

SOUP

- 2 packages ramen noodles, seasoning packets discarded
- About 1-2 cups chopped vegetables, such as broccoli, carrots, or bok choy
- 1 cup greens such as spinach, chard, or baby kale, chopped into ribbons

TOPPINGS:

- Hard-boiled eggs, halved lengthwise
- Green onions, chopped
- Sriracha
- Carrots, grated

DIRECTIONS:

1. Add water to large sauce pan. Add chicken broth cubes and stir until dissolved. Add soy sauce, garlic, and ginger (as well as rice vinegar and sesame oil, if using). Bring broth to a boil and then reduce to a simmer.
2. Add chopped vegetables and simmer for 5-7 minutes, until barely tender.
3. Add in ramen noodles and cook according to package instructions– about 3 minutes.

PERFECT, PEELABLE HARD-BOILED EGGS

1. Place eggs in single layer in saucepan and cover with 1 inch water. Bring to boil over high heat. Remove pan from burner, cover, and let sit for 10 minutes (set a timer!).
2. While eggs are sitting, fill bowl with cold water and ice.
3. Drain eggs and gently shake pan back and forth to crack egg shells. Transfer eggs to ice water and let sit for 5 minutes. Peel, slice lengthwise, and put in your soup!

Recipe and Demo video at unitedgeneral.org/farm-to-school

Recipe Kit Notes on Reverse

RECIPE KIT CONTENTS

SMALL

Family Size up to 5

- 4 chicken bouillon cubes/packets
- 1 packets soy sauce
- 3 cloves garlic
- 1 chunk ginger
- 2 packages ramen noodles

NOTES:

Follow recipe as written.

LARGE

Family Size 6+

- 6 chicken bouillon cubes/packets
- 2 packets soy sauce
- 5 cloves garlic
- 1 chunk ginger
- 3 packages ramen noodles

NOTES:

Increase water to 7.5 cups,
increase soy sauce to 1.5 Tbsp, use
other ingredients as included in kit.

Complete Recipe on Reverse