

# Miso Ramen - ?? ?????

Yield: 2 min  
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-ramen-boiled-eggs-recipe>

## Ingredients:

- 2 cups napa cabbage shredded or finely chopped
- 1/3 cup carrots peeled and cut into thin strips, julienned
- 2 tablespoons vegetable oil
- 2 garlic cloves finely chopped
- 1 tablespoon ginger peeled and finely chopped
- 3 scallions finely chopped
- 2 packages ramen noodles /squares dry, egg noodles
- 4 cups low sodium chicken stock
- 2 boiled eggs or soy pickled eggs
- 1/4 cup miso paste
- 2 tablespoons sake
- 3 tablespoons mirin
- 1 teaspoon sesame oil

## Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 78 grams
3. Cholesterol: 210 milligrams
4. Fat: 42 grams
5. Fiber: 6 grams
6. Protein: 31 grams
7. SaturatedFat: 10 grams
8. Sodium: 3250 milligrams
9. Sugar: 7 grams

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