

Vegan Mushroom Miso Ramen

Yield: 6 min
Total Time: 75 min

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

Ingredients:

- 1 tablespoon toasted sesame oil
- 1 large yellow onion diced
- 8 cloves garlic minced
- 2 tablespoons ginger microplaned
- 8 cups water or vegan beef broth
- 1 ounce dried shiitake mushrooms
- 3 tablespoons soy sauce or tamari
- 3 tablespoons mirin
- 3 tablespoons miso paste genmai, dark
- 14 ounces extra firm tofu drained and patted dry
- 3 tablespoons toasted sesame oil
- 3 tablespoons soy sauce or tamari
- 3 tablespoons lime juice
- 3 cloves garlic minced
- 1 tablespoon miso paste genami, dark miso
- 1 tablespoon ginger microplaned
- 1 tablespoon maple syrup
- 7 ounces fresh shiitake mushrooms 6-, stems removed
- 3 ounces ramen style noodles 3 packs, or noodles of choice
- 18 baby bok choy 12-
- 1 bunch scallions sliced for serving
- 1 tablespoon toasted sesame seeds for serving
- hot sauce choice, or chili flakes, if desired