

# Kimchi Ramen Noodle Soup

Yield: 4 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/vegetable-miso-soup-recipe-chinese>

## Ingredients:

- 1 tablespoon coconut oil
- 1 tablespoon minced ginger finely, or ginger paste
- 1 teaspoon Thai red curry paste optional
- 1 leek small, sliced and cut into half moons, white and light green parts only
- 2 cups veggies dark green leafy, such as kale or spinach, stems removed, roughly chopped
- 1 cup mushrooms slice if large
- 3 cups vegetable broth
- 1 tablespoon soy sauce
- 3 ounces ramen noodles if using instant, discard flavor packet
- 2 tablespoons miso sweet/mild/white
- 1 cup vegetable chopped, kimchee
- 1 tablespoon kimchi juice
- 1 teaspoon toasted sesame oil

## Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 29 grams
3. Fat: 9 grams
4. Fiber: 4 grams
5. Protein: 6 grams
6. SaturatedFat: 5 grams
7. Sodium: 1710 milligrams
8. Sugar: 5 grams

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